

# PAUL HOBBS

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## 2022 CHARDONNAY CUVÉE LOUISA, GOLDROCK ESTATE WEST SONOMA COAST

### VINEYARD

- Clonal selection: 76
- Rootstock: 101-14
- Plant date: 2005
- Soils: Goldridge fine sandy loam
- Exposure: varied
- Trellis and pruning: bilateral cane

### GROWING SEASON

The '22 growing season presented a few challenges—especially down the home stretch—reminding us that adversity often breeds surprising insights and learnings that an otherwise relatively benign path cannot. The '22 vintage showcases the resilience of diligently farmed vineyards. Therein lies the silver lining.

Winter and early spring brought little rain and mild temperatures across Napa and Sonoma Counties leading to an early bud break, and a strong, well-defined bloom. During the first week of June, a surprise deluge caused moderate berry shatter (i.e., coulure (fr.) a failure of grapes to develop after flowering) in certain vineyards. That, combined with dry soils, kept yields low and berries small, a promising setup for concentrated color and flavors. A temperate summer helped produce uniform ripening and our reliably cool nights, with diurnal dips into the 50s, kept acidity levels high and bright. Harvest commenced on August 22—our earliest harvest on record—followed swiftly by a final heat spell in early September with temperatures peaking at 117°F at some locations. Early harvests tend to be compressed, and the heat accelerated its pace. Despite the travails, however, the wines are deeply flavored, layered, and complex, with superb balance and energy.

### HARVEST

- Hand-harvested at night, shears only
- September 17

### WINEMAKING

- Varietal composition: 100% chardonnay
- Whole cluster pressed while still cold from the field
- Indigenous yeast fermentation in barrel
- Sur lie aging and bâtonnage
- Spontaneous malolactic fermentation
- Aged 18 months in French oak barrels; 31% new
- Bottled unfiltered and unfiltered; January 2024

### TASTING NOTES

This wine sparkles with a crystalline pale golden hue. Scents of lychee and red apple peel mingle with fresh pear and hints of white fig layered over pungent wild thyme and white spring blossoms. A cool climate coastal focus on the palate weaves hints of Key lime and Meyer lemon, expanding into a rich layer of toffee. Precise and clearly defined, a bright energy and crushed rock minerality persists through the long, elegant finish.