

PAUL HOBBS

2021 CHARDONNAY ROSS STATION ESTATE RUSSIAN RIVER VALLEY

VINEYARD

- Clonal selection: Hudson-Wente, Mt. Eden
- Rootstock: 101-14, 420a
- Plant date: 2008
- Soils: Goldridge fine sandy loam
- Exposure: 2-15% slopes, southwestern facing
- Trellis and pruning: vertical shoot positioned (vsp), bilateral cane

GROWING SEASON

One of the best vintages in recent memory, 2021 will be remembered for its intensely flavored berries, a smooth harvest and most importantly, exquisitely balanced, nuanced, and vivid wines. The season began with historically low rainfall which, coupled with a cold winter, delayed bud break. However, despite the cooler start to the year, the remainder of the season proved to be temperate with no relevant unfavorable weather events. Warm temps and mild May weather conditions, for example, favored a compact bloom and an extremely uniform fruit set with highly desirable small berries and moderately sized, well-spaced clusters. Meanwhile, summer's long, cool mornings and warm afternoons permitted the fruit on the vine to take a slow, leisurely ride to full maturity—excellent for the physiological fruit development we prize. Harvest kicked-off punctually at 12:01 am, September 6, and after six glorious weeks, blessed our house with a fine crop of remarkably delicious, energetic, young wines.

HARVEST

- Hand-harvested at night, shears only
- Harvest dates: September 8 & 14

WINEMAKING

- Whole cluster pressed while still cold from the field
- Indigenous yeast fermentation in barrel
- Spontaneous malolactic fermentation
- Sur lie aging, biweekly bâtonnage
- Aged 15 months in French oak barrels; 28% new
- Bottled unfiltered and unfiltered; January 2023

TASTING NOTES

Pearlescent pale straw in hue, this compelling vintage reveals aromas of Honeycrisp apple, Meyer lemon zest, gardenia, and a hint of crushed rock that harkens to the foggy mornings of the Green Valley sub-appellation. A bright, layered core of pomelo, green apple, and pear resonates on the palate with notes of warm spice, all enveloped in a crisp acidity, bringing tension to the seamless, lingering finish.