

PAUL HOBBS

2023 CHARDONNAY

EDWARD JAMES ESTATE

RUSSIAN RIVER VALLEY

VINEYARD

- Clonal selections: Hyde-Wente
- Rootstock: 420a
- Plant date: 2007
- Soils: Goldridge fine sandy loam
- Exposure: 2-9% slopes, nearly full exposure
- Trellis and pruning: vertical shoot positioning (vsp), bilateral cane

GROWING SEASON

If the '23 growing season could be defined by one element, it would be water. After several years of drought, we recalibrated our expectations and practices to adapt to abundant rain. Years like this remind us why it is important to stay nimble and open to change. We embraced what nature gave us—and garnered a standout vintage.

Atmospheric rivers (long bands of atmosphere in the air that can resemble and carry as much water as the namesake body of water) in the winter, particularly January and March refilled rivers and lakes to capacity and replenished aquifers, ensuring a full water soil profile to begin the growing season. Wet and cool conditions, especially in March through early April, delayed bud break by several weeks. Lower than average temperatures and more rainfall prevailed in May and bloom appeared later compared to previous vintages. Fruit set was remarkably strong overall. July rebounded with warmer temperatures and veraison kicked off in earnest. August temperatures were below normal and foggy, wet conditions led to rapid growth of cluster and berry size. To counteract the weight and ensure good phenolic concentration in the fruit, we performed additional crop thinning in many estate blocks. Like every other stage of the growing season, harvest commenced weeks behind previous years. We began picking on September 20—the latest start in over a decade for Paul Hobbs Winery. All in all, 2023 was not just quantitatively notable, but qualitative as well, providing beautiful and balanced fruit creating wines with structure, length and elegance.

HARVEST

- Hand-harvested at night, shears only
- October 6

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 15 months in French oak barrels; 33% new
- Bottled unfinned and unfiltered; January 2025

TASTING NOTES

Pale straw with glints of green flicker in the glass. Aromas of crisp pear, green apple, and limestone rise with delicate intensity, hinting at the elegance to come. A soft, creamy entry yields to a vibrant Meyer lemon acidity countered by the weight of crème brûlée across the mid-palate. The finish crescendos with intriguing tension and a lingering impression.