

# PAUL HOBBS

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## 2018 CHARDONNAY ROSS STATION ESTATE RUSSIAN RIVER VALLEY, SONOMA COUNTY

### VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: blocks a3, a4, a1
- 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
- Yield: 4 tons/acre

### GROWING SEASON

After 2017 received record-breaking rainfall, 2018 brought another winter with wet weather that continued through February. By early spring, dry and sunny conditions allowed for an ideal fruit set. Mild summer temperatures with no prolonged heat spikes provided an abundant crop, leading us to make up to four yield thinning passes in our vineyards. The moderate temperatures extended into fall, resulting in exceptional phenolic development allowing fruit to slowly mature on the vine. Fruit was harvested a full two weeks later than average, delivering elegant structure, brightness of flavors, and naturally balanced acidity.

### HARVEST

- Hand-harvested at night, shears only
- Harvest dates: September 21, 26

### WINEMAKING

- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 9 months to completion
- Spontaneous malolactic fermentation in barrel
- Sur lie aging, biweekly bâtonnage
- Aged 15 months in French oak barrels; 50% new
- Coopers: Francois Frères, Louis Latour, Damy, Leroi, Taransaud, Rousseau, Cadus
- Bottled unfiltered and unfiltered; January, 2020

### TASTING NOTES

Located in the coastal influenced Green Valley sub-appellation, within the Russian River Valley, lies our small 7-acre estate dedicated to chardonnay. This vintage shines with golden hues and inviting aromas of honeysuckle, white nectarine, and Meyer lemon. Accents of toasted almonds emerges on the palate wrapped around a core of ripe Asian pear, Gravenstein apple, and allspice that lead to a vibrant acidity and a cool saline finish.