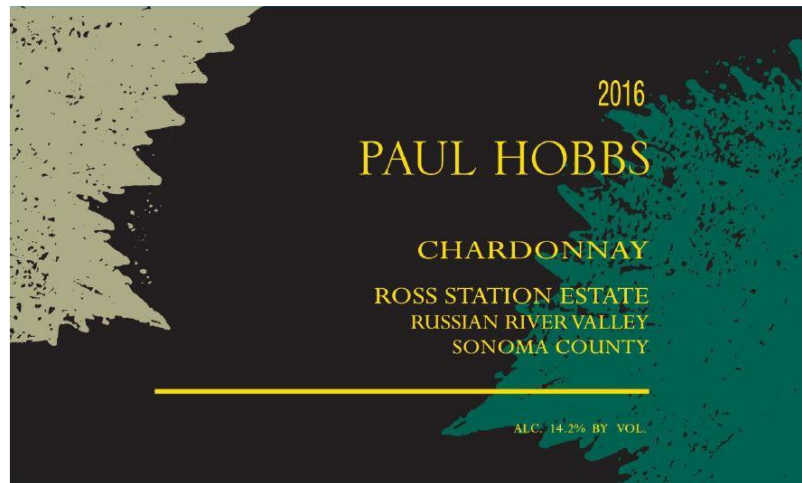


# PAUL HOBBS WINERY



## 2016 PAUL HOBBS CHARDONNAY, ROSS STATION ESTATE, RUSSIAN RIVER VALLEY

### 96 POINTS

“More yogurt undertones to the ripe apples, cream and light toasted oak. Full-bodied, very layered and rich. Even oily with some caramel. Light phenolic tension at the finish.”

- James Suckling, May 2018

### 94+ POINTS

“The 2016 Chardonnay Ross Station Estate features notes of key lime pie, lemon meringue and white peaches with a subtext of clotted cream, brioche, toasted almonds and a waft of cinnamon. Full-bodied, concentrated and oh-so-decadent in the mouth, the satiny textured palate features bags of citrus and spice flavors with a very long, invigorating finish. has more mango peel and peach skin with some dried jackfruit, dried rosemary and peach compote. The palate got lovely ripe, soft fruit but then a line of acidity at the back that drives things through to an oily, topical finish.” – Lisa Perrotti-Brown, The Wine Advocate, June 2018

### 94 POINTS

“Shows a mastery of rich fruit and jazzy new oak flavors, with smoky, toasty notes and pure fig, melon, anise and nectarine elements, sailing along on the finish. Drink now through 2024.”

- James Laube, Wine Spectator, June 2018

### 93-95 POINTS

“The 2016 Chardonnay Ross Station Estate is powerful and explosive in this vintage. Tropical fruit, baked apple, almond, honey and buttery notes all blossom in the glass. In 2016, the Ross Station is a bit more exotic and flamboyant than it often is. This large, ample Chardonnay is going to need time to be at its very best. ” – Antonio Galloni, Vinous, April 2018