

# PAUL HOBBS

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## 2013 CHARDONNAY EDWARD JAMES ESTATE RUSSIAN RIVER VALLEY

### VINEYARD

- Owner: Paul Hobbs Winery
- Clonal Selection: Wente
- Rootstock: 420a
- Plant Date: 2007
- Soils: Sandy-loam, Goldridge soil
- Exposure: Southern and western
- Trellis: Bilateral cane
- Yield: 4.3 tons/acre

### GROWING SEASON

- Summary: 2013 was a phenomenal growing season in just about every way. A warm, dry spring led to early bud break, limited canopy vigor and berry size, and created ideal conditions through bloom and fruit set. An abundance of long sunny days, with only one heat spike in early July, resulted in even ripening and an early harvest with exceptional flavor development. The 2013 vintage offers very high quality wines that are striking in their balance and expression.
- Harvest Date: September 7<sup>th</sup>
- Harvest Brix: 23.6°

### WINEMAKING

- Hand harvested at night
- Whole cluster to press, cold
- Barrel fermented, indigenous yeasts, 4 months to completion
- Spontaneous malolactic fermentation concurrent with alcoholic fermentation
- Aged 12 months in French oak barrels, 58% new
- Coopers: François Frères, Cadus, Damy, Louis Latour, and Seguin Moreau
- Aged *sur lies* with biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2015

### NOTES

- Edward James Estate, named for Paul's great-grandfather, is planted to chardonnay from the heritage selections Bato and Wente. Deep golden straw in color, this wine has pristine aromas of crisp apple, lemon peel, rain water and apricot tart. The opulent palates is framed by layers of caramel, fig tart, and notes of all-spice, balanced with racy acidity that leads to a long, flinty finish. Alcohol 14.1%