

PAUL HOBBS

2013 CHARDONNAY ROSS STATION ESTATE RUSSIAN RIVER VALLEY

VINEYARD

- Owner: Paul Hobbs Winery
- Clonal Selection: Hudson Wente
- Rootstock: 420a
- Plant Date: 2008
- Soils: Sandy-loam, Goldridge soil
- Exposure: Southern
- Trellis: Bilateral cordon
- Yield: 3.9 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 6th
- Harvest Brix: 23.8°

WINEMAKING

- Hand harvested at night
- Whole cluster to press, cold
- Barrel fermented, indigenous yeasts, 8 months to completion
- Spontaneous malolactic fermentation concurrent with alcoholic fermentation
- Aged 12 months in French oak barrels, 64% new
- Coopers: François Frères, Cadus, Damy, Louis Latour and Gauthier
- Aged *sur lies* with biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2015

NOTES

- These vines grow under the thoughtful watch of the Ross Family farmhouse, built in the 1850's. The former peach orchard's gently rolling hills provide a nurturing environment for our vines, optimizing flavor and vineyard expression. This luminescent chardonnay boasts rich tropical aromas with subtle notes of quince, Asian pear, and white peach. The creamy, expressive palate leads with bright fruit flavors of golden apple, grilled pineapple, and guava, while limestone minerality underscores the lingering finish. Alcohol 14.1%