

# PAUL HOBBS

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## 2014 CHARDONNAY ROSS STATION ESTATE RUSSIAN RIVER VALLEY

### VINEYARD

- Owner: Paul Hobbs Winery
- Clonal Selection: Hudson Wenté, Calera
- Rootstock: 420a, 101-14
- Plant Date: 2008
- Soils: Sandy-loam, Goldridge soil
- Exposure: Southern
- Trellis: Bilateral cordon
- Yield: 4.3 tons/acre

### GROWING SEASON

- Summary: 2014 was the third straight outstanding growing season in a row, following the excellent 2012 and 2013 vintages. Dry winter and spring conditions limited canopy vigor, and a warm growing season with a lack of extreme heat spikes resulted in prolonged, even ripening through harvest. The resulting wines possess great site specificity, depth and quality.
- Harvest Date: September 10<sup>th</sup> & 13<sup>th</sup>
- Harvest Brix: 23.8°

### WINEMAKING

- Hand-harvested, picked at night
- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 8 months to completion
- Spontaneous malolactic fermentation concurrent
- Aged 15 months in French oak barrels; 59% new
- Coopers: François Frères, Cadus, Damy, Louis Latour and Gauthier
- Aged *sur lies* with biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2016

### 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. Pearly pale straw in hue, this wine opens in the glass to reveal expressive aromas of exotic spices, vanilla bean, jasmine, white currant and yellow peach. Fleshy but mineral on the palate, its marriage of amplitude and purity is striking. Aged 15 months in French oak barrels, 59% new.