

PAUL HOBBS

2015 CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARD

- Properties: Ross Station Estate, Edward James Estate, Ellen Lane Estate, O'Connor Vineyard, Feeney Estate, Dinner Vineyard
- Appellation: Russian River Valley
- Clonal Selections: Old Wente, Batto, Montrachet, Calera, 15, Mt. Eden
- Sites: Various sites and exposures; many soils derived from weathered sandstone including Goldridge Series, brown sandy loam and sandy clay
- Yields: 2.2 – 3.7 tons/acre

GROWING SEASON

- Summary: The 2015 vintage began in late winter due to unseasonably warm temperatures leading to an early bud break, and thus an elongated growing season. Overall yields were lighter than average with smaller cluster and berry size as a result of cooler temperatures during bloom and the third consecutive year of drought. The resultant wines show increased concentration of flavors with wonderful balance and round textures.
- Harvest Date: September 1st – 14th
- Harvest Brix: 23.6°-24.4°

WINEMAKING

- Hand-harvested, picked at night
- Whole cluster pressed while still cold from the field
- Barrel-fermented with indigenous yeasts
- Spontaneous malolactic fermentation in barrel
- Aged 12 months in French oak barrels; 50% new, 4 months in stainless steel
- Coopers: Cadus, Damy, Louis Latour, Francois Frères, Gauthier, Remond, Leroi, Atelier
- Aged sur lies with biweekly bâtonnage
- Unfined and unfiltered; bottled January 2016

NOTES

- This blend from prestigious Russian River vineyards is a quintessential chardonnay from this appellation. With a pale straw, pearlescent hue, the wine impresses with aromas of yellow blossoms, citrus and a note of chamomile tea. The richly textured palate offers delectable flavors of fresh white fruits and sweet brioche accented by minerality for a lingering and pleasurable finish.