

PAUL HOBBS

2016 CHARDONNAY EDWARD JAMES ESTATE RUSSIAN RIVER VALLEY, SONOMA COUNTY

VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: block b | block c2 | block c3
- Clonal selection: Hyde-Wente, Batto
- Rootstock: 420a
- Plant date: 2007
- Soils: Goldridge fine sandy loam
- Exposure: 2-9% slopes, nearly full exposure
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cane
- Yield: 4.2 tons/acre

GROWING SEASON

The 2016 growing season was cooler on average than the previous three vintages, with lower temperatures during the day and cooler nights. Although harvest started a week earlier than average, weather remained stable throughout the growing season. No significant heat spikes took place during the ripening phase, yet fruit came in all at once over a two to three-week period. Overall, the 2016 delivers optimal quality and an expressive fruit profile.

HARVEST

- Hand-harvested at night, sheers only
- Harvest dates: September 17th, 19th, 21st

WINEMAKING

- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 7 months to completion
- Spontaneous malolactic fermentation in barrel
- Sur lie aging, biweekly bâtonnage
- Aged 15 months in French oak barrels; 55% new
- Coopers: Cadus Damy, Francois Frères, Louis Latour, Remond, Leroi
- Bottled unfiltered and unfiltered; January, 2018

TASTING NOTES

Rooted in sandy-loam and goldridge soils, vines for this chardonnay elucidate the distinct minerality of this wine. Driven by the character of the site, a pale straw with a healthy green tint appears with aromas of orange blossom, white peach, and a hint of grated ginger root. The mouth-coating texture on the palate reveals an elegant fruit structure of melon and green apple, supported by bright acidity and a flint stone minerality that seamlessly glides into a long pristine finish. Exquisite with Dungeness crab dipped in lemongrass butter, wood-fired pizza with apple & fontina, or shrimp and coconut curry with fresh mint. Serve at 45°-50° F.