

PAUL HOBBS

2016 CHARDONNAY ELLEN LANE ESTATE RUSSIAN RIVER VALLEY

VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: a1: 1.16 acres | a2: 1.5 acres | a3: 0.90 acres
- Clonal selection: Hyde Wente, Hudson Wente
- Rootstock: 101-14
- Plant date: 2007, 2008
- Soils: Blucher and Josephine soil series; gravel and clay loam
- Exposure: 2-30% slopes, western facing
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cane
- Yield: 1.5 – 2.0 tons/acre

GROWING SEASON

Relative to the preceding three years, the 2016 growing season was notably cooler, with lower than average daytime highs and colder nights. Though harvest commenced a week earlier than typical, the weather remained stable throughout the ripening phase with no significant heat spikes. The result was balanced fruit of optimal quality and a short harvest period, concluding within a two to three-week timeline.

HARVEST

- Hand-harvested at night, sheers only
- Harvest dates: September 9th

WINEMAKING

- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 6 months to completion
- Spontaneous malolactic fermentation in barrel
- Sur lie aging, biweekly bâtonnage
- Aged 15 months in French oak barrels; 56% new
- Coopers: Damy, Francois Frères, Louis Latour
- Bottled unfiltered and unfiltered; January, 2018

TASTING NOTES

The 2016 Chardonnay from the Ellen Lane Estate, white gold in the glass, shows the emblematic refinement, brilliant restraint, yet thrilling focus of the fruit from this site. On the nose, Asian pear, orange blossom, white florals and a cutting, steely minerality. The palate is fresh and alive with flavors of lime zest, golden apple, flint, and sea salt. The creamy mid-palate is focused by laser-like tension and vibrant acidity throughout an enduring finish. Irresistible with a simple shaving of jamón, delicate poached salmon, or creamy Vacherin Mont d'Or. Serve at 45°-50° F.