

# PAUL HOBBS

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## 2016 CHARDONNAY GOLDROCK ESTATE SONOMA COAST, SONOMA COUNTY

### VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: block 3
- Clonal selection: 76
- Rootstock: 101-14
- Plant date: 2005
- Soil: goldridge sandy loam
- Exposure: varied
- Trellis and pruning: bilateral cane
- Yield: 3.88 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 date: September 29<sup>th</sup>

### WINEMAKING

- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 9 months to completion
- Spontaneous malolactic fermentation in barrel
- Sur lie aging, biweekly bâtonnage
- Aged 15 months in French oak barrels; 50% new
- Coopers: Cadus, Damy, Francois Frères, Louis Latour
- Bottled unfiltered and unfiltered; January, 2018

### TASTING NOTES

The delicate white gold tone and scents of saline ocean breezes and oyster shells capture this wine's 'true' Sonoma Coast origins. Perched on the second coastal mountain ridge a mere five miles from the Pacific Ocean, the coastal attributes of this wine are accented by scents of citrus blossom and clove that lift and drive forward the wine's distinct minerality. On the palate, nuanced notes of tart pear and lemon peel add intrigue and allure, accompanied by crunchy acidity that brings energy to a crisp, clean finish. Pair with oysters Rockefeller, poached halibut with spring pea and lemon pistou, or fresh, grassy goat cheese with apple butter and baguette. Serve at 45°-50° F.