

PAUL HOBBS

2016 CHARDONNAY ROSS STATION ESTATE RUSSIAN RIVER VALLEY, SONOMA COUNTY

VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: block a1 | a3 | a4 | b1
- Clonal selection: Hudson-Wente, Mt. Eden, Calera
- Rootstock: 101-14, 420a
- Plant date: 2008
- Soils: Goldridge fine sandy loam
- Exposure: 2-15% slopes, southwestern facing
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cane
- Yield: 3.64 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 10th, 21st

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; 68% new
- Coopers: Damy, Francois Frères, Louis Latour, Cadus
- Bottled unfiltered and unfiltered; January, 2018

TASTING NOTES

Situated in the coastal influenced Green Valley sub-appellation of the Russian River Valley, the vineyard is blanketed by morning and evening fog providing moderating diurnal temperatures that bring an average daytime low of 44°F and high of 75°F. With these favorable conditions, a radiant golden straw chardonnay emerges with expressive aromas of white peach, brioche, and crème brûlée. The mineral core is lifted on the palate, embraced by flavors of yellow apple and tropical tones, leading to a long, cool saline finish. Try with grilled peaches with Burrata di Bufala and basil, Croque Madame alongside tossed young lettuces with a classic French vinaigrette, or fried rice with sugar snap peas, bacon and egg. Serve at 45°-50° F.