

PAUL HOBBS

2000 PAUL HOBBS CHARDONNAY RUSSIAN RIVER VALLEY

Vineyards

- ◆ Vineyards: Hanna Vineyard, Dutton-Hill Vineyard, O'Connor Vineyard
- ◆ Appellation: Russian River Valley
- ◆ Clones: Clone 4 and Clone 6
- ◆ Site: Goldridge yellow and brown sandy-loam soils
- ◆ Yield: 2.5 - 3.5 tons/acre

Harvest

- ◆ Harvest Dates: October 7 through October 27
- ◆ Harvest Brix: 23.2° to 24.2°
- ◆ Growing Season: An early spring in the Russian River Valley set a large crop, requiring extensive work in the vineyard to manage the yield for optimum flavor intensity and richness in the grapes. Cool weather in late September and October extended the harvest providing for enhanced flavor development.

Winemaking

- ◆ Hand-harvested grapes
- ◆ Whole cluster, direct to press
- ◆ Barrel fermented with indigenous yeast, 8 months to completion
- ◆ Concurrent native malolactic fermentation in barrels
- ◆ Barrel aged 9 months, 52% new French oak, *sur-lies* and stirred
- ◆ Bottled unfiltered, unfiltered August 2001

Notes

- ◆ Yellow-gold color with an opalescence sheen; enticing aromas of orange peel and honeysuckle with delicate floral notes. Zesty apple, apricot, and orange flavors mingle with a creamy texture. An underlying minerality adds to the liveliness of the wine on the palate. This is a well balanced, seamless Chardonnay with a crisp, lingering finish. Alcohol 14.3%

1,757 cases produced.