

# PAUL HOBBS

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2000  
PAUL HOBBS  
CHARDONNAY  
WALKER STATION VINEYARD

## Vineyard

- ◆ Owner/Manager: Walker Family/Harry Walker
- ◆ Appellation: Russian River Valley/Green Valley sub-appellation
- ◆ Clone: Old Wente selection, small cluster selection
- ◆ Age: 28 years
- ◆ Site: Southwestern exposure, Blucher gravelly clay loam
- ◆ Yield: 1.0 tons/acre

## Harvest

- ◆ Harvest Date: Upper Vineyard - October 6, Lower Vineyard -October 26, 2000
- ◆ Harvest Brix: Upper Vineyard - 24.1°, Lower Vineyard 22.3°
- ◆ 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 yeasts, 9 months to completion
- ◆ Concurrent native malolactic fermentation in barrels
- ◆ Barrel aged 10 months, 64% new French oak, *sur lies* and stirred
- ◆ Bottled unfinned and unfiltered, January 2002

## Notes

- ◆ This stylish 2000 Walker Station Chardonnay is distinguished by the distinctly layered character of the fruit. Aromas of mandarin orange, spearmint, honeysuckle, and gardenia petal mix with the enticing notes of freshly baked bread. On the palate the wine mellifluously reveals its lively, full-bodied nature: rich, luxurious, and seamless. Vibrant citrus flavors and a touch of vanilla remain as the flavors that linger on the finish. Alcohol 14.3%.

241 cases produced