

PAUL HOBBS

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1997  
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CHARDONNAY  
WALKER STATION VINEYARD

INAUGURAL VINTAGE

**VINEYARD**

- ◆ OWNER/MGR: WALKER FAMILY/HARRY WALKER
- ◆ APPELLATION: RUSSIAN RIVER VALLEY/GREEN VALLEY
- ◆ CLONES: OLD WENTE CLONE, SMALL CLUSTER SELECTION
- ◆ AGE: 25 YEARS
- ◆ SITE: SOUTHWESTERN EXPOSURE, BLUCHER GRAVELLY CLAY LOAM
- ◆ YIELD: 2.5 TONS/ACRE

**HARVEST**

- ◆ HARVEST DATE: SEPTEMBER 29, 1997
- ◆ HARVEST BRIX: 24.6°
- ◆ GROWING SEASON: AN EXCELLENT GROWING SEASON. BUD BREAK WAS EARLY DUE TO AN UNUSUALLY WARM SPRING. A LONG SUMMER OF MODERATE TEMPERATURES GAVE THE OLD-VINE FRUIT TIME TO RIPEN GRACEFULLY.

**WINEMAKING**

- ◆ HAND HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT TO PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEAST, 8 TO 10 MONTHS TO COMPLETION
- ◆ CONCURRENT NATIVE MALOLACTIC FERMENTATION IN BARRELS
- ◆ BARREL AGED 14 MONTHS, 70% NEW FRENCH OAK, *SUR LIES* AND STIRRED
- ◆ BOTTLED UNFINED, UNFILTERED DECEMBER 1998

**TASTING NOTES**

- ◆ OPALESCENT, YELLOW-GOLD COLOR; INTENSE AROMAS OF APRICOTS, HONEYSUCKLE, CINNAMON/VANILLA TRUFFLES, SWEET JASMINE AND CARAMEL; RICHLY LAYERED FLAVORS, EXOTIC FRUIT, HONEY-TANGERINES, PEACHES AND CREAM WITH A HINT OF ORANGE BLOSSOM BEESWAX. THE MID-PALATE IS EXPANSIVE, VOLUMINOUS; TEXTURE IS SUPPLE AND SILKY. THIS FULL-BODIED WINE BOASTS A LONG, ROUNDED FINISH. ALCOHOL 14.6%.

307 CASES PRODUCED