

1999  
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: 27 YEARS
- ◆ SITE: SOUTHWESTERN EXPOSURE, BLUCHER GRAVELLY CLAY LOAM
- ◆ YIELD: 1.2 TONS/ACRE

**HARVEST**

- ◆ HARVEST DATE: UPPER VINEYARD - OCTOBER 27, LOWER VINEYARD - NOVEMBER 2, 1999
- ◆ HARVEST BRIX: UPPER VINEYARD - 24.0°, LOWER VINEYARD 22.5°
- ◆ GROWING SEASON: COOL SUMMER WEATHER IN THE GREEN VALLEY CONTRIBUTED TO A LONG GROWING SEASON IN 1999. THIS PRODUCED EXCELLENT FLAVOR RETENTION IN THE FRUIT, WITH HIGH ACIDITY AND LOW PH. THE WARM INDIAN SUMMER WEATHER ALLOWED FOR AN EXTENDED "HANG TIME" TO FULLY RIPEN THE FRUIT AT WALKER STATION TO OPTIMUM MATURITY.

**WINEMAKING**

- ◆ HAND HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT TO PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEASTS, 7 MONTHS TO COMPLETION
- ◆ CONCURRENT NATIVE MALOLACTIC FERMENTATION IN BARRELS
- ◆ BARREL AGED 14 MONTHS, 75% NEW FRENCH OAK, *SUR LIES* AND STIRRED
- ◆ BOTTLED UNFINED AND UNFILTERED, JANUARY 2001

**NOTES**

- ◆ THIS STYLISH 1999 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%.

331 CASES PRODUCED