

PAUL HOBBS

2003 CHARDONNAY WALKER STATION VINEYARD RUSSIAN RIVER VALLEY

VINEYARD

- ◆ OWNER/MGR: WALKER FAMILY/HARRY WALKER
APPELLATION: RUSSIAN RIVER VALLEY/GREEN VALLEY
- ◆ CLONE: OLD WENTE SELECTION, SMALL CLUSTER SELECTION
- ◆ AGE: 21 YEARS
- ◆ SITE: SOUTHWESTERN EXPOSURE, BLUCHER GRAVELLY CLAY LOAM
- ◆ YIELD: LESS THAN 1 TON/ACRE

HARVEST

- ◆ HARVEST DATES: OCTOBER 23, 2003
- ◆ HARVEST BRIX: 25.0 °
- ◆ GROWING SEASON: THE RUSSIAN RIVER VALLEY EXPERIENCED UNUSUAL COOLING AND WARMING TRENDS THROUGHOUT THE GROWING SEASON OF 2003, CALLING FOR METICULOUS WORK IN THE VINEYARD FROM SPRING TO FALL. CAREFUL ATTENTION TO THE VINES, COMBINED WITH GENEROUS AMOUNTS OF SUNLIGHT OVER THE LONG DAYS OF SUMMER, REAPED FRUIT OF COMPLEXITY AND INTENSITY.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER PRESS, COLD
- ◆ BARREL FERMENTED WITH INDIGENOUS YEASTS; 10 MONTHS TO COMPLETION
- ◆ CONCURRENT NATIVE MALOLACTIC FERMENTATION IN BARRELS; 8 MONTHS TO COMPLETION
- ◆ BARREL AGED 15 MONTHS, 75% NEW FRENCH OAK, SUR LIES AND STIRRED
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED JANUARY 2004

NOTES

- ◆ WALKER STATION VINEYARD PRODUCES OUR MOST LIMITED CHARDONNAY, AVAILABLE EXCLUSIVELY TO THE MAILING LIST AND A FEW HANDPICKED RESTAURANTS AROUND THE COUNTRY. TROPICAL FLORAL NOTES AND LEMON ZEST ON THE NOSE LEAD TO AN ELEGANT, STRUCTURED PALATE OF YELLOW AND GREEN APPLE LAYERED WITH HINTS OF ALMOND, MANDARIN ORANGE AND YEASTY BREAD. A TOUCH OF WHITE PEPPER MARKS A RACY FINISH. ALCOHOL 14.6%

95 CASES PRODUCED