

PAUL HOBBS

2005 CHARDONNAY WALKER STATION VINEYARD RUSSIAN RIVER VALLEY

VINEYARD

- ◆ OWNER/MGR: MICHAEL AND KERRY RIEL
- ◆ APPELLATION: RUSSIAN RIVER VALLEY/GREEN VALLEY
- ◆ CLONE: OLD WENTE, SMALL CLUSTER SELECTION
- ◆ AGE: PLANTED IN 1972
- ◆ SITE: SOUTHWESTERN EXPOSURE, BLUCHER GRAVELLY CLAY LOAM SOIL
- ◆ YIELD: 2.5 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: OCTOBER 23
- ◆ HARVEST BRIX: 24.1 °
- ◆ GROWING SEASON: EXTENDED, COOL SPRING WEATHER RESULTED IN LATE BUD BREAK. AN IDEAL, LONG, TEMPERATE GROWING SEASON FOLLOWED, ALLOWING FOR SLOW, FULL AND EVEN RIPENING OF THE FRUIT. HARVEST BEGAN LATER THAN USUAL. THE RESULTING WINES CAN BE CHARACTERIZED AS RICH AND ELEGANT WITH GORGEOUS AROMATICS.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT TO PRESS, COLD
- ◆ BARREL FERMENTED WITH INDIGENOUS YEASTS; 2 MONTHS TO COMPLETION
- ◆ CONCURRENT, SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS; 4 MONTHS TO COMPLETION
- ◆ AGED 15 MONTHS IN FRANCOIS FRERES, SEGUIN MOREAU, CADUS, DAMY, SIRUGUE FRENCH OAK BARRELS; 72% NEW
- ◆ AGED SUR LIES AND STIRRED BIWEEKLY
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED JANUARY 2007

NOTES

- ◆ THIS VINEYARD ONCE AGAIN PRODUCED A SMALL QUANTITY OF BEAUTIFUL, TERROIR-DRIVEN CHARDONNAY EXHIBITING CHARACTERISTIC RICHNESS, ELEGANCE AND MINERALITY IN BALANCE. INVITING AROMAS OF CITRUS OIL, HONEYSUCKLE, PEAR AND WHITE FLOWERS ENLIVEN THE SENSES AND PREPARE THE PALATE FOR THE SILKY, SEAMLESS, LAYERS OF VIBRANT APPLE, FIG AND ALMOND THAT FOLLOW. NOTES OF WET STONE ACCENT A LONG, HONEYED FINISH. ALCOHOL 14.5%