

# PAUL HOBBS

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## 2006 CHARDONNAY WALKER STATION VINEYARD RUSSIAN RIVER VALLEY

### VINEYARD

- ◆ OWNER/MGR: MICHAEL AND KERRY RIEL
- ◆ APPELLATION: RUSSIAN RIVER VALLEY/GREEN VALLEY
- ◆ CLONE: OLD WENTE
- ◆ AGE: PLANTED IN 1972
- ◆ SITE: SOUTHWESTERN EXPOSURE, BUCHER GRAVELLY CLAY LOAM SOIL
- ◆ YIELD: 1.5 TONS/ACRE

### HARVEST

- ◆ HARVEST DATE: OCTOBER 14
- ◆ HARVEST BRIX: 24.3 °
- ◆ GROWING SEASON: 2006 WAS SLIGHTLY COOLER OVERALL THAN 2005 AND BEGAN WITH DELAYED BUD BREAK DUE TO A LONG, WET SPRING. THE WEATHER WARMED IN MAY, CONTINUING THROUGH SUMMER AND INTO FALL TO PROVIDE THE EXTENDED GROWING SEASON NEEDED FOR FRUIT TO RIPEN FULLY.

### WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT TO PRESS, COLD
- ◆ BARREL FERMENTED WITH INDIGENOUS YEASTS; 4 MONTHS TO COMPLETION
- ◆ CONCURRENT, SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 15 MONTHS IN FRENCH OAK BARRELS; 67% NEW
- ◆ AGED ON THE LEES; BIWEEKLY *BÂTONNAGE*
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED JANUARY 2008

### NOTES

- ◆ WALKER STATION VINEYARD PRODUCES A RICH, ELEGANT, LAYERED CHARDONNAY WITH CRISP ACIDITY AND CLEAN MINERALITY. THE 2006 IS PALE STRAW IN COLOR AND OFFERS LUXURIANT AROMAS OF FRESH ORANGE BLOSSOM, STONE FRUIT AND CUSTARD. ON THE PALATE, FOCUSED FLAVORS OF RIPE RED APPLE, TOASTED BRIOCHE AND CITRUS ZEST UNFOLD IN WELL-DELINEATED LAYERS, JOINED BY SUBTLE NOTES OF TROPICAL FRUITS, CEDAR AND LEMON OVER THE LONG, REFRESHING FINISH. ALCOHOL 14.7%