

PAUL HOBBS

2007 CHARDONNAY WALKER STATION VINEYARD RUSSIAN RIVER VALLEY

FINAL VINTAGE

VINEYARD

- Owners: Michael & Kerry Riel
- Appellation: Russian River Valley, Green Valley
- Clonal Selection: Old Wente
- Vine Age: Planted in 1972
- Site: Southwestern exposure. Bucher gravelly clay loam soils
- Yield: 1.5 tons /acre

HARVEST

- Harvest Dates: October 9
- Harvest Brix: 24.5°
- Growing Season: The 2007 growing season was preceded by a mild, dry winter. Bud break came early and set a crop of tight clusters of small berries. Summer brought warm, even temperatures through veraison. Several heat spikes in August suggested that crush might begin early but temperatures cooled in early September, allowing ample time for phenolics as well as sugars to reach optimum levels. The result was a slow, steady harvest of exceptional quality, with wines showing great intensity and structure.

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 16 months in French oak barrels; 71% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unblended, unfinned and unfiltered; bottled January 2009

NOTES

- This superb 2007 Chardonnay will mark the last release from this vineyard until the replanted vines have matured several years from now. Lustrous pale straw in color and generously scented with orange zest, white flowers and ginger, this wine opens to a firmly structured, silky palate of Anjou pear, zesty apple, yeasty brioche with hints of fresh almond. Echoes of ripe fruit linger over a finish enlivened by hints of vanillin and citrus oil. Alcohol 14.5%