

PAUL HOBBS

2010 CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARD

- Properties: Edward James Estate, Ellen Lane Estate, O'Connor, Richard Dinner, Ross Station, Ulises Valdez
- Appellation: Russian River Valley
- Clonal Selections: Wente, Bato, 15, 4, Robert Young
- Sites: Various sites and exposures; soils all derived from weathered sandstone including Goldridge series, brown sandy loam and sandy clay
- Yields: 1.5 – 4.0 tons/acre

HARVEST

- Harvest Dates: September 28 – October 20
- Harvest Brix: 23.1° – 24.5°
- Growing Season: 2010 began with a wet winter and spring across Sonoma County. Summer was cool, though as harvest approached temperatures rose. Our pinot noir and chardonnay ripened fully and evenly, allowing sugars and acid to develop in balance. The wines from 2010 are bright, expressive and elegant.

WINEMAKING

- Hand-harvested grapes
- Whole cluster, direct to press, cold
- Barrel-fermented with indigenous yeasts; 4 months to completion
- Concurrent native malolactic fermentation in barrels
- Aged 12 months in French oak barrels; 52% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2012

NOTES

- The quintessential Russian River Valley Chardonnay, this wine has a lustrous golden hue with lively aromas of yellow flowers, custard, mandarin oil, and stone fruit. The richly textured, seamlessly structured palate is layered with stone fruits, lemon zest, Crenshaw melon and Granny Smith apple. Mineral notes linger over a pleasurable finish. Alcohol 14.4%