

PAUL HOBBS

2010 CHARDONNAY RITCHIE VINEYARD RUSSIAN RIVER VALLEY

VINEYARD

- Owner/Mgr: Kent Ritchie
- Appellation: Russian River Valley
- Clonal Selection: Old Wente
- Planted: 1971
- Site: Gentle slope, southwestern exposure; shallow mixture of volcanic pumice and Goldridge soils mixed with small pebbles
- Yield: 1.9 tons/acre

HARVEST

- Harvest Date: September 30
- Harvest Brix: 24.4°
- 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 spontaneous malolactic fermentation in barrels
- Aged 12 months in French oak barrels; 67% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2012

NOTES

- The old vines of Ritchie Vineyard produce an intriguing, complex chardonnay that achieves a fine balance of intensity and elegance. Bright golden in color, the wine exhibits an exotic nose of white peach, lemon blossom and Asian pear. Lemon meringue, toasted brioche and fresh apple shine in this harmonious wine. Wet slate and crisp acidity linger on the palate. Alcohol 14.4%