

PAUL HOBBS

2011 CHARDONNAY ULISES VALDEZ VINEYARD RUSSIAN RIVER VALLEY

VINEYARD

- Owner/Mgr: Ulises Valdez
- Appellation: Russian River Valley
- Clonal Selection: Wente
- Planted: 2002
- Site: Southeast exposure; sandy-loam, Goldridge soil
- Yield: 4.2 tons/acre

HARVEST

- Harvest Date: October 3
- Harvest Brix: 24.2°
- Growing Season: 2011 began with a rainy winter and spring across Sonoma and Napa Counties. Summer was cooler than average but as harvest approached temperatures rose. Our chardonnay ripened fully and evenly, allowing sugars and acid to develop in balance. The wines from 2011 are bright, expressive and faceted.

WINEMAKING

- Hand-harvested grapes
- Whole cluster, direct to press, cold
- Barrel-fermented with indigenous yeasts; 4 months to completion
- Spontaneous malolactic fermentation in barrels
- Aged 15 months in French oak barrels; 67% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2013

NOTES

- The grapes grown at Ulises Valdez Vineyard are known to produce wines of intense richness and backbone. The 2011 chardonnay is a fine example. Characteristically bold, yet silky and refined, this opalescent chardonnay offers scents of custard and lemon meringue pie. A viscous palate bursts with layers of white flowers, tangerine and honey. The expressive assembly of flavors persists over a lingering creamy, vanillin-kissed finish. Alcohol 14.3%