

# PAUL HOBBS

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## 2010 CHARDONNAY EDWARD JAMES ESTATE WENTE SELECTION RUSSIAN RIVER VALLEY

### *INAUGURAL VINTAGE*

#### VINEYARD

- Owner/Mgr: Paul Hobbs Winery
- Appellation: Russian River Valley
- Clonal Selection: Wente
- Vine Age: Planted in 2007
- Site: Southern and western exposures; sandy-loam, Goldridge soil
- Yield: 2.2 tons/acre

#### HARVEST

- Harvest Date: October 3
- Harvest Brix: 24.0°
- 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
- Voluntary malolactic fermentation in barrels
- Aged 15 months in Cadus, François Frères and Louis Latour French oak barrels; 75% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unblended, unfinned and unfiltered; bottled January 2012

#### NOTES

- Four barrels of the opulent Edward James Estate Wente Selection Chardonnay were crafted. Pale straw in color, this wine is seductively aromatic with golden delicious apple, rich caramel, custard and baked apple pie. The richly textured, creamy palate is layered with sugared lemon zest and stone fruit and a touch of toasty spice. These succulent flavors reign over a lingering finish accented with wet slate. Alcohol 14.2%