

PAUL HOBBS

2012 CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARD

- Properties: Edward James Estate, Ellen Lane Estate, Ross Station Estate, O'Connor, Ulises Valdez
- Appellation: Russian River Valley
- Clonal Selections: Wente, Bato, Calera, 15, Mt. Eden, Robert Young
- Sites: Various sites and exposures; soils all derived from weathered sandstone including Goldridge series, brown sandy loam and sandy clay
- Yields: 1.7 – 4.6 tons/acre

HARVEST

- Harvest Dates: September 24 – October 9
- Harvest Brix: 23.0° – 24.4°
- Growing Season: 2012 has been described by many as “textbook perfect,” with both yields and quality being well above average. The growing season was long and mild, leading to even ripening, and harvest was completed before the first storm of the season arrived in late October. The wines from 2012 are expressive, balanced and delicious!

WINEMAKING

- Hand-harvested grapes
- Whole cluster, direct to press, cold
- Barrel-fermented with indigenous yeasts; 3-6 months to completion
- Spontaneous malolactic fermentation in barrels
- Aged 11 months in French oak barrels; 46% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2014

NOTES

- 2012 was a rich, complex vintage for this quintessential Russian River Valley Chardonnay. The wine offers a brilliant citrine quartz color and impresses with aromas of citrus blossom, spiced baked pears and honey-glazed brioche. Layered yet seamless, it lifts off the palate with a hint of mandarin meringue, while an enduring essence of marzipan crème lingers through the lengthy finish. Alcohol 14.2%