

PAUL HOBBS

2012 CHARDONNAY EDWARD JAMES ESTATE RUSSIAN RIVER VALLEY

VINEYARD

- Owner: Paul Hobbs Winery
- Clonal Selection: Wente
- Rootstock: 420a
- Plant Date: 2007
- Soils: Sandy-loam, Goldridge soil
- Exposure: Southern and western
- Trellis: Bilateral cane
- Yield: 4.2 tons/acre

GROWING SEASON

- Summary: The 2012 growing season has been described by many as “textbook perfect”. Temperate summer days moderated plant growth, contributing to smaller cluster and berry size during lag phase, leading to increased concentration of flavors. An idyllic Indian summer finished the maturation process, producing fruit with exceptional character and intensity.
- Harvest Date: September 29th
- Harvest Brix: 23.8°

WINEMAKING

- Hand harvested at night
- Whole cluster to press, cold
- Barrel fermented, indigenous yeasts, 5 months to completion
- Spontaneous malolactic fermentation concurrent with alcoholic fermentation
- Aged 15 months in French oak barrels, 64% new
- Coopers: François Frères, Cadus, Damy, Louis Latour, and Seguin Moreau
- Aged *sur lies* with biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2014

NOTES

- Edward James Estate, named for Paul’s great-grandfather, is planted to chardonnay from the heritage selections Bato and Wente. Deep golden straw in color, the wine has lifted aromas of yellow apple, freshly cut pear, lemon oil, vanilla almond butter and wet stone. Rich, round and focused on the palate, layers of ripe fruit continue to emerge through the bright and mineral driven finish. Alcohol 14.3%