

PAUL HOBBS

2012 CHARDONNAY ROSS STATION ESTATE RUSSIAN RIVER VALLEY

VINEYARD

- Owner: Paul Hobbs Winery
- Clonal Selection: Hudson Wente
- Rootstock: 420a
- Plant Date: 2008
- Soils: Sandy-loam, Goldridge soil
- Exposure: Southern
- Trellis: Bilateral cordon
- Yield: 3.6 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 25th & September 28th
- Harvest Brix: 24.0°

WINEMAKING

- Hand harvested at night
- Whole cluster to press, cold
- Barrel fermented, indigenous yeasts, 7 months to completion
- Spontaneous malolactic fermentation concurrent with alcoholic fermentation
- Aged 15 months in French oak barrels, 56% new
- Coopers: François Frères, Cadus, Damy, Louis Latour and Gauthier
- Aged *sur lies* with biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2014

NOTES

- These vines grow under the thoughtful watch of the Ross Family farmhouse, built in the late 1850's. Originally planted to grape vines and peach trees, the property's gently rolling hills provide a nurturing environment for our vines. Stylish and refined, this opalescent chardonnay boasts aromas of green apple, key lime pie, white peach, honeysuckle and toasted brioche. The texture on the palate is fresh and vibrant with notes of red apple and jasmine echoing through a very lengthy finish. Alcohol 14.3%