

PAUL HOBBS

2012 CHARDONNAY ULISES VALDEZ VINEYARD RUSSIAN RIVER VALLEY

VINEYARD

- Owner: Ulises Valdez
- Clonal Selection: Wente
- Rootstock: 420a
- Plant Date: 2002
- Soils: Sandy-loam, Goldridge soil
- Exposure: Southeast
- Trellis: Bilateral cordon
- Yield: 4.4 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 30th
- Harvest Brix: 24.3°

WINEMAKING

- Hand harvested at night
- Whole cluster to press, cold
- Barrel-fermented, indigenous yeasts, 6 months to completion
- Spontaneous malolactic fermentation concurrent with alcoholic fermentation
- Aged 15 months in French Oak barrels, 59% new
- Coopers: Cadus, Damy, Louis Latour, Francois Frères
- Aged *sur lies* with biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2014

NOTES

- The grapes grown at Ulises Valdez Vineyard are known to produce wines of intense richness and complexity. Bright pale straw in color, a bouquet of ripe pear, orange blossom, vanilla, crème brûlée, and roasted almonds fills the glass. The bright and creamy palate boasts peach, honeysuckle, and a hint of cinnamon before giving way to a long and silky finish. Alcohol 14.3%