

PAUL HOBBS

2013 CHARDONNAY ELLEN LANE ESTATE RUSSIAN RIVER VALLEY

VINEYARD

- Owner: Paul Hobbs Winery
- Clonal Selection: Hyde Wente
- Rootstock: 101-14
- Plant Date: 2007
- Soils: Blucher and Josephine soil series; gravel and clay loam
- Exposure: Southern and western exposures
- Trellis: Bilateral cane
- Yield: 2.9 tons/acre

GROWING SEASON

- Summary: 2013 was a phenomenal growing season in just about every way. A warm, dry spring led to early bud break, limited canopy vigor and berry size, and created ideal conditions through bloom and fruit set. An abundance of long sunny days, with only one heat spike in early July, resulted in even ripening and an early harvest with exceptional flavor development. The 2013 vintage offers very high quality wines that are striking in their balance and expression.
- Harvest Date: September 9th
- Harvest Brix: 23.6°

WINEMAKING

- Hand-harvested, picked at night
- Whole cluster pressed while still cold from the field
- Barrel-fermented with indigenous yeasts; 5 months to completion
- Spontaneous malolactic fermentation in barrels
- Aged 15 months in French Oak barrels; 58% new
- Coopers: Cadus, Damy, Louis Latour, Francois Frères, Gauthier
- Aged *sur lies* with biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2015

NOTES

- Ellen Lane Vineyard, our small hillside estate in Green Valley, produces the coolest expression of chardonnay in our portfolio. Luminous pale straw in color, the 2013 vintage shows defined aromas of white tea, lemongrass and daffodil. The clean, complex palate is balanced with flavors of baked apple, stone fruit and lime rind leading to a long, memorable finish. Alcohol 14.3%