

PAUL HOBBS

2014 CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARD

- Properties: Ross Station Estate, Edward James Estate, Ellen Lane Estate, O'Connor, Ulises Valdez
- Appellation: Russian River Valley
- Clonal Selections: Wenté, Bato, Calera, 15, Mt. Eden, 4, Robert Young
- Sites: Various sites and exposures; soils all derived from weathered sandstone including Goldridge Series, brown sandy loam and sandy clay
- Yields: 2.9 – 4.2 tons/acre

GROWING SEASON

- Summary: 2014 was the third straight outstanding growing season in a row, following the excellent 2012 and 2013 vintages. Dry winter and spring conditions limited canopy vigor, and a warm growing season with a lack of extreme heat spikes resulted in prolonged, even ripening through harvest. The resulting wines possess great site specificity, depth and quality.
- Harvest Date: September 8th – 30th
- Harvest Brix: 23.6°

WINEMAKING

- Hand-harvested; picked at night
- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; average 5 months to completion
- Spontaneous malolactic fermentation in barrels
- Aged 12 months in French Oak barrels; 52% new
- Coopers: Cadus, Damy, Louis Latour, Francois Frères, Marques, Gauthier, Remond
- Aged *sur lies* with biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2016

NOTES

- Highlighting the unique characteristics of the Russian River Valley this chardonnay displays bright golden hues with lifted aromas of citrus, brioche and yellow florals of daffodil and daisy. The long, creamy palate is layered with crisp red apple, apricot and lemon zest that finishes with a hint of minerality. Alcohol 14.2%