

# 1998 Paul Hobbs Chardonnay Russian River Valley

## Vineyard

- ◆ Owner/Manager: Dutton Family/Steve Dutton
- ◆ Vineyards: Gravenstein Highway, Laughlin Road
- ◆ Appellation: Russian River Valley
- ◆ Clone: Rued, Wente, UCD 15
- ◆ Vineyard age: 7 – 12 years
- ◆ Site: Rolling hills, Goldridge yellow, brown, and gray sandy loam soils
- ◆ Yield: 2.5 - 3.5 tons/acre

## Harvest

- ◆ Harvest Dates: October 13 - 20, 1998
- ◆ Harvest Brix: 23.6°
- ◆ Growing Season: A cool, damp, spring delayed the start of the growing season, and contributed to a small crop yield. An extended, warm Indian Summer allowed the fruit to reach maturity with rich, complex flavors.

## Winemaking

- ◆ Hand-harvested grapes
- ◆ Whole cluster, direct to press
- ◆ Barrel fermented with indigenous yeast, 6 months to completion
- ◆ Concurrent native malolactic fermentation in barrels
- ◆ Barrel aged 10 months, 40% new French oak, *sur-lies* and stirred
- ◆ Bottled unfiltered, unfiltered July 1999

## Tasting Notes

- ◆ Straw gold color; roasted hazel nut and apple aromas. Considerable richness and texture on the mid-palate, with an underlying mineral complexity. The wine is immensely appealing to drink now, but the elegance and balance indicate several years of cellaring might yield additional nuances. Alcohol 14.4%

1410 cases produced.