

# Paul Hobbs

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## 1999 Paul Hobbs Chardonnay Russian River Valley

### Vineyard

- ◆ Owner/Manager: Hanna Family/Chris Hanna
- ◆ Vineyards: Slusser Road, Occidental Road
- ◆ Appellation: Russian River Valley
- ◆ Clone: Rued, Wente, Cone 4
- ◆ Vineyard age: Slusser - 9 years old, Occidental - 14 years old
- ◆ Site: Goldridge yellow and brown sandy-loam soils
- ◆ Yield: 2.5 - 3.5 tons/acre

### Harvest

- ◆ Harvest Dates: Slusser - October 14, 1999, Occidental - October 29, 1999
- ◆ Harvest Brix: Slusser - 24.8°, Occidental - 23.2°
- ◆ Growing Season: The long, cool La Niña summer of 1999 promoted excellent flavor retention in the grapes, with high acidity and low pH. The warm Indian summer weather in October fully ripened the fruit to produce some of the best wines of the decade.

### Winemaking

- ◆ Hand-harvested grapes
- ◆ Whole cluster, direct to press
- ◆ Barrel fermented with indigenous yeast, 7 months to completion
- ◆ Concurrent native malolactic fermentation in barrel
- ◆ Barrel aged 10 months, 50% new French oak, *sur-lies* and stirred
- ◆ Bottled unfiltered, unfined August 2000

### Notes

- ◆ Bright yellow-gold color; rich honeysuckle, peach and oatmeal aromas. Luxurious honey and vanilla nuances enhance the vibrant flavors of tropical fruits. An underlying minerality adds to the liveliness of the wine on the palate. This is a powerful, concentrated Chardonnay with a generous, lingering finish. Alcohol 14.5%

1295 cases produced.