

Paul Hobbs

2004 Chardonnay Russian River Valley

Vineyards

- ◆ Properties: O'Connor, Slusser, Mill Station, Petersen, Gibson, Valdez
- ◆ Appellation: Russian River Valley
- ◆ Clones: 4, 15, 95, 96, Wente, Robert Young
- ◆ Site: Golridge yellow and brown sandy-loam soils
- ◆ Yield: 1.5 - 3.5 tons/acre

Harvest

- ◆ Harvest Dates: September 6 - October 7
- ◆ Harvest Brix: 24.5° - 25.6°
- ◆ Growing Season: The growing season began with warm, dry weather in March, resulting in early bud break. A long summer of even temperatures had a moderating effect, lowering yields and maximizing complexity in the fruit. Six days of heat in the first week of September increased flavor intensity and led to an early harvest.

Winemaking

- ◆ Hand-harvested grapes
- ◆ Whole cluster, direct to press
- ◆ Barrel fermented with indigenous yeasts; 6 months to completion
- ◆ Concurrent native malolactic fermentation in barrels; 5 to 9 months to completion
- ◆ Aged 11 months in French oak barrels; 58% new; sur-lies aged and stirred biweekly
- ◆ Unfined and unfiltered; bottled January 2006

Notes

- ◆ Pale yellow in color and slightly opalescent, this wine reveals aromatics of citrus and crème brûlée with a hint of roasted coffee. The palate displays rich aromas of ripe fig, apple, and nectarine with just a touch of spearmint. An underlying and intriguing minerality component adds depth and complexity. This wine is well balanced and focused and complemented by a lengthy finish. Alcohol 14.7%