

PAUL HOBBS

2006 CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARDS

- ◆ PROPERTIES: O'CONNOR, SLUSSER, MILL STATION, PETERSEN, DARIEN, VALDEZ
- ◆ APPELLATION: RUSSIAN RIVER VALLEY
- ◆ CLONES: 4, 15, 95, 96, WENTE, ROBERT YOUNG
- ◆ SITE: VARIOUS SITES ALL DERIVED FROM WEATHERED SANDSTONE INCLUDING GOLDRIDGE SERIES, BROWN SANDY-LOAM AND SANDY CLAY SOILS.
- ◆ YIELD: 2.2 - 3.4 TONS/ACRE

HARVEST

- ◆ HARVEST DATES: OCTOBER 15 - OCTOBER 27
- ◆ HARVEST BRIX: 23.9° – 25.8°
- ◆ GROWING SEASON: 2006 WAS SLIGHTLY COOLER OVERALL THAN 2005 AND BEGAN WITH DELAYED BUD BREAK DUE TO LONG, WET SPRING. THE WEATHER WARMED IN MAY, CONTINUING THROUGH SUMMER AND INTO FALL TO PROVIDE THE EXTENDED GROWING SEASON NEEDED FOR FRUIT TO RIPEN FULLY. HARVEST BEGAN LATE BUT WAS ACCELERATED BY MID-HARVEST RAINS IN EARLY OCTOBER. A QUICK RESPONSE AND CAREFUL HAND-HARVESTING ALLOWED US TO KEEP QUALITY HIGH AND YIELDS LOW.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT TO PRESS, COLD
- ◆ BARREL FERMENTED WITH INDIGENOUS YEASTS; 4 MONTHS TO COMPLETION
- ◆ CONCURRENT NATIVE MALOLACTIC FERMENTATION IN BARRELS; 4 TO 5 MONTHS TO COMPLETION
- ◆ AGED 10½ MONTHS IN FRENCH OAK BARRELS; 59% NEW; SUR LIES AGED AND STIRRED BIWEEKLY
- ◆ UNFINED AND UNFILTERED; BOTTLED AUGUST 2007

NOTES

- ◆ OUR APPELLATION RELEASE OF CHARDONNAY EXEMPLIFIES ALL THE VERVE AND PERSONALITY OF THE 2006 VINTAGE. AN OPALESCENT PALE STRAW HUE CARRIES AN EXPRESSIVE NOSE THAT SINGS WITH HEADY AROMAS OF WHITE FLOWERS, HONEYSUCKLE AND CITRUS OIL, PREPARING THE SENSES FOR A PALATE CREAMY IN TEXTURE AND BURSTING WITH FLAVORS OF TROPICAL FRUIT AND CUSTARD. A TOUCH OF CITRUS REFRESHES ON THE FINISH. ALCOHOL 14.7%