

# PAUL HOBBS

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## 2007 CHARDONNAY RUSSIAN RIVER VALLEY

### VINEYARD

- Properties: O'Connor, Slusser, Mill Station, Valdez
- Appellation: Russian River Valley
- Clonal Selections: 4, 15, Robert Young, 76
- Sites: Various sites and exposures; soils all derived from weathered sandstone including Goldridge series, brown sandy loam and sandy clay
- Yields: 2.2 - 3.4 tons/acre

### HARVEST

- Harvest Dates: September 18 – October 9
- Harvest Brix: 24.2° - 24.8°
- Growing Season: The 2007 growing season was preceded by a mild, dry winter. Bud break came early and set a crop of small clusters and highly concentrated berries. Summer brought ideal weather with warm, even temperatures through veraison. Several heat spikes in August anticipated an early start to crush, but temperatures cooled in early September, allowing ample time for phenolics as well as sugars to reach optimum levels. The result was a slow, steady harvest of exceptional quality, with wines showing great intensity and structure.

### WINEMAKING

- Hand-harvested grapes
- Whole cluster, direct to press, cold
- Barrel-fermented with indigenous yeasts; 2 to 5 months to completion
- Concurrent native malolactic fermentation in barrels
- Aged 11 months in French oak barrels; 51% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unfined and unfiltered; bottled December 2008

### NOTES

- Comprised of fruit from vineyards neighboring our winery, this wine embodies the rich, creamy character punctuated by the crisp citrus and mineral notes for which the appellation is heralded. Aromas of pear, peach and white flowers burst from the glass in pale yellow hues with just a touch of green. The viscous, tightly-knit palate is layered with fresh cut apple, guava and pineapple. Notes of jasmine and wet stone carry through to a long, citrusy finish. Alcohol 14.5%