

PAUL HOBBS

2008 CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARD

- Properties: O'Connor, Mill Station, Janders, Laguna, Ritchie, Valdez
- Appellation: Russian River Valley
- Clonal Selections: See, Wente, 15, 18, Robert Young
- Sites: Various sites and exposures; soils all derived from weathered sandstone including Goldridge series, brown sandy loam and sandy clay
- Yields: 2.5 – 4.1 tons/acre

HARVEST

- Harvest Dates: September 12 – October 3
- Harvest Brix: 23.9° – 24.8°
- Growing Season: 2008 began with an exceptionally dry spring and early bud break. Frosts in April significantly lowered cluster counts. Weather stabilized and warmed through summer, with warmer temperatures continuing through harvest. A smaller crop of high quality fruit was able to ripen fully and evenly, developing an excellent balance of sugars and acid. Overall, the 2008 wines are bright and expressive with well-articulated flavors.

WINEMAKING

- Hand-harvested grapes
- Whole cluster, direct to press, cold
- Barrel-fermented with indigenous yeasts; 5 months to completion
- Concurrent native malolactic fermentation in barrels
- Aged 12 months in French oak barrels; 48% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2010

NOTES

- Richly textured, aromatic and bright, this appellation blend is brilliant pale straw in color and scented with lemongrass, white flowers and a touch of orange rind. A sleek, silky palate reveals pure, focused flavors of Gala apple, pear and lemon meringue while yeasty elements add richness and complexity. A long finish is enlivened by citrus and mineral notes. Alcohol 14.5%