

PAUL HOBBS

2007 CHARDONNAY RITCHIE VINEYARD RUSSIAN RIVER VALLEY

VINEYARD

- Owner/Mgr: Kent Ritchie
- Appellation: Russian River Valley
- Clonal Selections: Old Wente, Ritchie selection
- Vine Age: Planted in 1971
- Site: gentle slope, southwestern exposure; shallow mixture of volcanic pumice and subclass of Goldridge series mixed with small pebbles
- Yield: 1.8 tons /acre

HARVEST

- Harvest Date: September 8
- Harvest Brix: 24.7°
- 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; 5 months to completion
- Concurrent spontaneous malolactic fermentation in barrels
- Aged 15 months in French oak barrels; 70% new
- Aged *sur lies*, biweekly *bâtonnage*
- Unblended, unfinned and unfiltered; bottled January 2009

NOTES

- From the old vines of Ritchie Vineyard, we produce a chardonnay of great power, intense flavor and seamless integration. The 2007 offering opens with aromas of white peach, honeysuckle and shortbread. The bold, yeasty palate is brimming with assertive flavors of fresh bosc pear, nectarine and lemon meringue that wrap themselves around a steely backbone. A sublime interplay of fruit and well-integrated French oak leads to a finish offering great length, along with notes of nutmeg, cedar and anise. Alcohol 14.6%