

PAUL HOBBS

2008 CHARDONNAY RITCHIE VINEYARD RUSSIAN RIVER VALLEY

VINEYARD

- Owner/Mgr: Kent Ritchie
- Appellation: Russian River Valley
- Clonal Selections: Wente, See
- Vine Age: Planted in 1971
- Site: Gentle slope, southwestern exposure; shallow mixture of volcanic pumice and subclass of Goldridge series mixed with small pebbles
- Yields: 2.3 – 3.0 tons/acre

HARVEST

- Harvest Dates: September 5 & 20
- Harvest Brix: 24.7°
- Growing Season: 2008 began with an exceptionally dry spring and early budbreak. 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; 4 months to completion
- Concurrent spontaneous malolactic fermentation in barrels
- Aged 12 months in French oak barrels; 65% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2010

NOTES

- The old vines of Ritchie Vineyard produce an intriguing, complex chardonnay that achieves a fine balance of intensity and elegance. Pale yellow with a touch of green, it exhibits an exotic nose of stone fruit and spice accented with tropical notes of guava and passion fruit. A firmly structured, steely palate provides the backbone around which layers of fresh apple, Asian pear and toasted brioche wrap themselves seamlessly. Notes of custard persist, accented with ginger and clean slate over a memorable finish. Alcohol 14.6%