

PAUL HOBBS

2009 CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARD

- Properties: Edward James Estate, Ritchie, Ulises Valdez, O'Connor, Slusser
- Appellation: Russian River Valley
- Clonal Selections: Wente, Bato, 15, See, Robert Young
- Sites: Various sites and exposures; soils all derived from weathered sandstone including Goldridge series, brown sandy loam and sandy clay
- Yields: 1.1 – 3.8 tons/acre

HARVEST

- Harvest Dates: September 16 – October 10
- Harvest Brix: 23.8° – 24.6°
- Growing Season: 2009 began with an abundance of spring rain followed by mild, steady summer temperatures that set the stage for nearly ideal pinot noir and chardonnay growing conditions. The well-set fruit ripened slowly allowing for an excellent balance of sugars and acids to develop. The resulting wines can be characterized as elegant and rich with profound depth and structure.

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
- Aged 12 months in French oak barrels; 55% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2011

NOTES

- Our ambassador for Russian River Valley Chardonnay, this wine is a vibrant blend of exquisite fruit from venerated vineyards neighboring our winery. An opalescent, pale straw hue carries expressive aromas of citrus, honeysuckle and white flowers. The palate is full-bodied and viscous with perfectly integrated flavors of Bosc pear, fresh cut apple and lemon meringue. Notes of jasmine and minerality complement the long, memorable finish. Alcohol 14.2%