

# Paul Hobbs

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## 2004 Chardonnay Ulises Valdez Vineyard Russian River Valley

### Inaugural Vintage

#### Vineyard

- ◆ Owner / Mgr: Ulises Valdez
- ◆ Appellation: Russian River Valley
- ◆ Clone: Wente, Robert young
- ◆ Vine age: 5 years
- ◆ Site: Goldridge, well drained, brown sandy loam soils
- ◆ Yield: 1 – 2.5 tons / acre

#### Harvest

- ◆ Harvest Dates: September 6-7, 2004
- ◆ Harvest Brix: 25.1°
- ◆ Growing Season: The growing season began with warm dry weather in spring resulting in early bud break. A long summer of even temperatures had a moderating effect, lowering yields and developing complexity in the fruit. A week of heat in late summer resulted in an early harvest and lush, concentrated wines.

#### Winemaking

- ◆ Hand-harvested grapes
- ◆ Whole cluster, direct to press, cold
- ◆ Barrel fermented with indigenous yeasts; 2 months to completion
- ◆ Concurrent spontaneous malolactic fermentation in barrels; 2 to 3 months to completion
- ◆ Aged 16 months in Francois Freres, Remond and Cadus French oak barrels; 75% new
- ◆ Aged sur lies and stirred monthly
- ◆ Unblended, unfinned and unfiltered; bottled January 2006

#### Notes

- ◆ After blending fruit from this impressive vineyard for several years into our Russian River Valley Chardonnay, we were compelled to let the 2004 vintage stand on its own as a vineyard designate. Our inaugural vintage from Ulises Valdez vineyard is an opulent chardonnay—pale gold in the glass and perfumed with white peach and orange peel. The palate is richly textured and mouth-filling, with flavors of ripe red apple, guava and mandarin orange followed by a long, crisp finish. Alcohol 14.9%