

*1997  
Paul Hobbs  
Chardonnay  
Kunde Vineyard*

**Vineyard**

- ◆ Owner/Manager: Kunde Estate Winery/Keith Kunde
- ◆ Appellation: Sonoma Valley
- ◆ Clone: Old Hopland mass selection
- ◆ Age: 17 years
- ◆ Site: Hillside, terraced, south southwestern exposure, red soil (volcanic, shattered rock); elevation, 450 feet
- ◆ Yield: 3.7 tons/acre

**Harvest**

- ◆ Harvest Date: September 5 and 9, 1997
- ◆ Harvest Brix: Range: 23.8—24.6
- ◆ Growing Season: Earliest bud break this decade, huge fruit set. Vineyard required heavy fruit thinning after set. Warm summer and fall conditions all combined to make 1997 one of the earliest harvests in memory—and one of the best.

**Winemaking**

- ◆ hand-harvested grapes
- ◆ whole cluster, direct-to-press
- ◆ barrel fermented with indigenous yeast, 4 to 6 months to completion
- ◆ concurrent, spontaneous malolactic fermentation
- ◆ barrel aged 11 months, 49% new French oak, sur-lies and stirred
- ◆ unblended, unfined, unfiltered; bottled August 1998

**Tasting Notes**

- ◆ Clear yellow straw, opalescent; honey, orange blossom, crème caramel, pear and apricot, spicy apple aromas; rich mouthful of ripe peaches and pear, smooth and lingering on the finish with a note of vanilla and butterscotch. The vines for these grapes eke out an existence on a small dry-farmed hillside block just above the winery.

870 cases produced.