

# Paul Hobbs

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## 2001 Chardonnay Richard Dinner Vineyard Sonoma Mountain

### VINEYARD

- ◆ OWNERS/MGR: CAROLINE AND PATRICIA DINNER/JOE VOTEK
- ◆ APPELLATION: SONOMA MOUNTAIN
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ VINE AGE: 19 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, CLAY-LOAM AND GRAVEL WITH SUB-SOIL LENS OF VOLCANIC TUFT
- ◆ YIELD: 3.4 TONS/ACRE

### HARVEST

- ◆ HARVEST DATES: SEPTEMBER 10 - OCTOBER 2
- ◆ HARVEST BRIX: 24.2° AND 25.3°
- ◆ GROWING SEASON: WARM WEATHER IN MAY AND JUNE JUMP-STARTED THE GROWING SEASON AFTER A COOL, FROSTY SPRING. COOL NIGHTS AND LOW TEMPERATURE DAYS IN SEPTEMBER EXTENDED THE HARVEST, LETTING THE GRAPES ACHIEVE GOOD MATURITY, COLOR, AND FLAVORS.

### WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT TO PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEAST, 9 MONTHS TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION
- ◆ BARREL AGED 11 MONTHS IN FRENCH OAK BARRELS, 66% NEW, SUR LIES AND STIRRED
- ◆ BOTTLED UNFINED, UNFILTERED AUGUST 2002

### NOTES

- ◆ YELLOW-GOLD IN COLOR WITH AROMAS OF GOLDEN DELICIOUS APPLE, TOAST, ALMOND AND PASTRY DOUGH. ON THE NICELY BALANCED PALATE, THE WINE IS RICH AND REFINED WITH SILKY FORWARD FLAVORS OF CRÈME BRULÉE AND APPLE, AND SHOWS A SIGNATURE MINERAL COMPONENT. THE BEAUTIFUL CREAMY FINISH SEEMS NEVER-ENDING. ALCOHOL 14.7%

2,140 CASES PRODUCED