

# PAUL HOBBS

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## 2009 CHARDONNAY, CUVEE AGUSTINA RICHARD DINNER VINEYARD SONOMA MOUNTAIN

### VINEYARD

- Owners/Mgr: Carolyn and Patricia Dinner/Joe Votek
- Appellation: Sonoma Mountain
- Clonal Selection: Wente
- Vine Age: Planted in 1994
- Site: Hillside, northern exposure; dark brown clay loam and gravel with strata of volcanic tuff
- Yield: 2.2 tons/acre

### HARVEST

- Harvest Date: September 30
- Harvest Brix: 23.7°
- 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; 6 months to completion
- Concurrent, spontaneous malolactic fermentation in barrels
- Aged 15 months in François Frères and Seguin Moreau French oak barrels; 86% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unblended, unfinned and unfiltered; bottled January 2011

### NOTES

- Glistening pale gold in color, it is richly scented with honeysuckle, lychee and minerals. An expansive palate opens with concentrated flavors of Anjou pear and fresh fig; subtle accents of raw almond, butterscotch and lemon blossom unfold in silky succession to add complexity. Intense minerality and bright acidity emerge on the mid-palate, lengthening a spicy finish. Alcohol 14.1%