

PAUL HOBBS

2009 CHARDONNAY 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 tuft
- Yield: 3.1 tons/acre

HARVEST

- Harvest Date: October 1
- Harvest Brix: 23.6°
- 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; 2 months to completion
- Concurrent spontaneous malolactic fermentation in barrels
- Aged 11 months in French oak barrels; 63% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unfined and unfiltered; bottled August 2010

NOTES

- The Richard Dinner Vineyard is our source for the exquisite chardonnay upon which we founded our portfolio in 1991. With a lustrous golden hue it displays lively aromas of tropical fruits, lemon custard and fresh figs. Richly textured and fully elegant, the structured palate comes alive with succulent flavors of orange blossom, citrus oil, fresh pear and *dulce de leche*. A creamy, seemingly unstoppable finish is enhanced by the wine's hallmark crushed mineral characteristics. Alcohol 14.3%