

PAUL HOBBS

2010 CHARDONNAY RICHARD DINNER VINEYARD SONOMA MOUNTAIN

VINEYARD

- Owners/Mgr: Carolyn and Patricia Dinner/Joe Votek
- Appellation: Sonoma Mountain
- Clonal Selection: Wente
- Planted: 1994
- Site: Hillside, northern exposure; dark brown clay loam and gravel with strata of volcanic tuff
- Yield: 3.2 tons/acre

HARVEST

- Harvest Date: October 18
- Harvest Brix: 23.9°
- Growing Season: 2010 began with a wet winter and spring across Sonoma County. Summer was cool, though as harvest approached temperatures rose. Our pinot noir and chardonnay ripened fully and evenly, allowing sugars and acid to develop in balance. The wines from 2010 are bright, expressive and elegant.

WINEMAKING

- Hand-harvested grapes
- Whole cluster, direct to press, cold
- Barrel-fermented with indigenous yeasts; 3 months to completion
- Concurrent spontaneous malolactic fermentation in barrels
- Aged 11 months in French oak barrels; 56% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unfined and unfiltered; bottled August 2011

NOTES

- This hillside vineyard has been a mainstay in our portfolio since 1991, the year Paul Hobbs Winery was founded. The elegantly pure chardonnay is a golden straw color and exhibits a nose of white flowers, honeydew melon and stone fruits. Notes of lemon chiffon, custard, white peach and Golden Delicious apple fill the mouth, intermingled with intense minerality. Alcohol 14.2%