

PAUL HOBBS

2011 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: 0.8 tons/acre

HARVEST

- Harvest Date: October 16
- Harvest Brix: 23.6°
- Growing Season: 2011 began with a wet winter and spring across Sonoma and Napa Counties. Summer was warm, and as harvest approached temperatures rose. Our chardonnay ripened fully and evenly, allowing sugars and acid to develop in balance. The wines from 2011 are bright, expressive and faceted.

WINEMAKING

- Hand-harvested grapes
- Whole cluster, direct to press, cold
- Barrel-fermented with indigenous yeasts; 4 months to completion
- Concurrent voluntary malolactic fermentation in barrels
- Aged 11 months in French oak barrels; 67% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unfined and unfiltered; bottled August 2012

NOTES

- This hillside vineyard has been a mainstay in our portfolio since 1991, the year Paul Hobbs Winery was founded. The exquisite chardonnay is lustrous dark golden straw hue and exhibits a nose of white flowers, honeydew melon and stone fruits. Richly textured and elegant, the structured palate sings with succulent flavors of orange blossom, citrus oil and Bosch pear. Notes of butterscotch, custard, white peach and Golden Delicious apple fill the mouth and lead to a seemingly unstoppable finish. Alcohol 14.1%

