

PAUL HOBBS

2012 CHARDONNAY, CUVÉE AGUSTINA RICHARD DINNER VINEYARD SONOMA MOUNTAIN

VINEYARD

- Owners: Carolyn and Patricia Dinner
- Clonal Selection: Wente
- Rootstock: 5C
- Plant Date: 1994
- Soils: Dark gray-brown clay loam and gravel with substrata of volcanic tuft
- Exposure: Northern
- Trellis: Quadrilateral cane
- Yield: 2.4 tons/acre

GROWING SEASON

- Summary: The 2012 growing season has been described by many as “textbook perfect”. Temperate summer days moderated plant growth, contributing to smaller cluster and berry size during lag phase, leading to increased concentration of flavors. An idyllic Indian summer finished the maturation process, producing fruit with exceptional character and intensity.
- Harvest Date: September 30th
- Harvest Brix: 24.1°

WINEMAKING

- Hand harvested at night
- Whole cluster to press, cold
- Barrel fermented, indigenous yeasts, 5 months to completion
- Spontaneous malolactic fermentation concurrent with alcoholic fermentation
- Aged 15 months in French oak barrels, 71% new
- Coopers: François Frères, Cadus, Damy, and Seguin Moreau
- Aged *sur lies* with biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2014

NOTES

- This 2012 vintage barrel selection from the Richard Dinner Vineyard is brilliant golden straw in color and perfumed with spiced apple pie, tangerine, lemongrass, vanilla, brioche, and orange blossom. The mouth-filling palate is lush with baked pear, quince, ginger and cardamom, which carry through to a mineral-laden finish lasting for minutes before enticing the taster into another sip. Alcohol 14.2%