

PAUL HOBBS

2012 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: 2.1 tons/acre

HARVEST

- Harvest Date: September 30
- Harvest Brix: 23.7°
- Growing Season: 2012 has been described by many as “textbook perfect,” with both yields and quality being well above average. The growing season was long and mild, leading to even ripening, and harvest was completed before the first storm of the season arrived in late October. The wines from 2012 are expressive, balanced and delicious!

WINEMAKING

- Hand-harvested grapes
- Whole cluster, direct to press, cold
- Barrel-fermented with indigenous yeasts; 6 months to completion
- Spontaneous malolactic fermentation in barrels
- Aged 11 months in French oak barrels; 60% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2014

NOTES

- This hillside vineyard has been a mainstay in our portfolio since 1991, the year Paul Hobbs Winery was founded. The wine is light flaxen, aurulent in color and boasts a bouquet of pomelo, white tea, amber and vanilla bean custard. Flavors of spice, dulce de membrillo, lemon zest and honeycomb contribute to the lush and seamless texture. The finish is long and bright with a hint of minerality. Alcohol 14.1%