

# PAUL HOBBS

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## 2013 CHARDONNAY RICHARD DINNER VINEYARD SONOMA MOUNTAIN

### VINEYARD

- Owners: Carolyn and Patricia Dinner
- Clonal Selection: Wente
- Rootstock: 5c
- Plant Date: 1994
- Soils: Dark brown clay loam and gravel with strata of volcanic tuft
- Exposure: Northern exposure
- Trellis: Quadrilateral cane
- Yield: 1.8 tons/acre

### GROWING SEASON

- Summary: 2013 was a phenomenal growing season in just about every way. A warm, dry spring led to early bud break, limited canopy vigor and berry size, and created ideal conditions through bloom and fruit set. An abundance of long sunny days, with only one heat spike in early July, resulted in even ripening and an early harvest with exceptional flavor development. The 2013 vintage offers very high quality wines that are striking in their balance and expression.
- Harvest Date: September 17<sup>th</sup>
- Harvest Brix: 22.9°

### WINEMAKING

- Hand-harvested; picked at night
- Whole cluster pressed while still cold from the field
- Barrel-fermented with indigenous yeasts; 6 months to completion
- Spontaneous malolactic fermentation in barrels
- Aged 11 months in French Oak barrels; 57% new
- Coopers: Cadus, Francois Frères, Remond, Gauthier
- Aged *sur lies* with biweekly *bâtonnage*
- Unfined and unfiltered; bottled August 2014

### NOTES

- We have been sourcing exceptional chardonnay from this Sonoma Mountain vineyard since the winery's inception in 1991. Rich golden hue in color, the wine entices with a bouquet of fresh pear, yellow jasmine, honey suckle and rainwater. The palate is pure and vibrant with layers of tangerine, apple pie and crème caramel. The mineral-driven finish is a signature characteristic of this vineyard. Alcohol 14.2%