

# PAUL HOBBS

---

## 2013 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: 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: 23.4°

### 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, 70% new
- Coopers: François Frères, Cadus, Damy, and Louis Latour
- Aged *sur lies* with biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2015

### NOTES

- This 2013 special selection from the Richard Dinner Vineyard has a vibrant golden hue with lifted aromatics of orange zest, sandalwood, violets and Oolong tea. The wine fills the mouth with flavors of fleshy peach, lemongrass and ginger spiced pear which carry through to a mineral-laden finish that lasts for minutes. Alcohol 14.1%