

PAUL HOBBS

2014 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: 2.3 tons/acre

GROWING SEASON

- Summary: 2014 was the third straight outstanding growing season in a row, following the excellent 2012 and 2013 vintages. Dry winter and spring conditions limited canopy vigor, and a warm growing season with a lack of extreme heat spikes resulted in prolonged, even ripening through harvest. The resulting wines possess great site specificity, depth and quality.
- Harvest Date: September 22nd
- Harvest Brix: 23.2°

WINEMAKING

- Hand-harvested; picked at night
- Whole cluster pressed while still cold from the field
- Barrel-fermented with indigenous yeasts; 7 months to completion
- Spontaneous malolactic fermentation in barrels
- Aged 15 months in French Oak barrels; 56% new
- Coopers: Cadus, Francois Frères, Remond, Damy, Louis Latour
- Aged *sur lies* with biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2016

NOTES

- An exceptional source for chardonnay, this vineyard has been a pillar in our portfolio since 1991. Its gleaming golden hue draws you in where you are received by rich aromas of brioche, Gravenstein apple and lemon zest. An elegant, pristine palate leads with lemon zest, honeycomb, and raw almonds, and finishes with crushed gravel and wet stone. Alcohol 14.1%