

PAUL HOBBS

2014 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: 3.2 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: 23.4°

WINEMAKING

- Hand-harvested, picked at night
- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 8 months to completion
- Spontaneous malolactic fermentation concurrent with alcoholic fermentation
- Aged 15 months in French oak barrels; 73% new
- Coopers: François Frères, Cadus, Damy, and Louis Latour
- Aged *sur lies* with biweekly *bâtonnage*
- Unfined and unfiltered; bottled January 2016

NOTES

- This special selection from the Richard Dinner Vineyard is opalescent golden straw in color, bursting with complex notes of rich spice, honeysuckle, lemon curd and fresh brioche. One of the more textural wines in the portfolio, this bottling's depth, minerality and tension combine to convey an impression of restrained power. Aged 15 months in French oak barrels, 73% new.