

PAUL HOBBS

2015 CHARDONNAY RICHARD DINNER VINEYARD SONOMA MOUNTAIN

VINEYARD

- Owners: Carolyn and Patricia Dinner
- Clonal Selection: Old Wente, 72
- Rootstock: 3309, 5c
- Plant Date: 1994 & 2012
- Soils: Dark brown clay loam and gravel with strata of volcanic tuff
- Exposure: North, northeastern and eastern exposures
- Trellis: Quadrilateral Cordon & VSP
- Yield: 2.4 tons/acre

GROWING SEASON

- Summary: The 2015 vintage began in late winter due to unseasonably warm temperatures leading to an early bud break, and thus an elongated growing season. Overall yields were lighter than average with smaller cluster and berry size as a result of cooler temperatures during bloom and the third consecutive year of drought. The resultant wines show increased concentration of flavors with wonderful balance and round textures.
- Harvest Date: September 1st & 12th
- Harvest Brix: 23.8°

WINEMAKING

- Hand-harvested, picked at night
- Whole cluster pressed while still cold from the field
- Barrel-fermented with indigenous yeasts
- Spontaneous malolactic fermentation in barrels
- Aged 15 months in French oak barrels; 63% new
- Coopers: Cadus, Francois Frères, Remond, Damy, Louis Latour
- Aged sur lies with biweekly bâtonnage
- Unfined and unfiltered; bottled January 2016

NOTES

- We have been sourcing chardonnay from the Dinner family's Sonoma Mountain vineyard since the winery's inception in 1991. With this vintage, fruit from a new block adds even more depth, complexity and richness to this already impressive wine. A delicate pale straw with a slight hue of green to the rim, this wine captivates the senses with aromas of white peach, guava and lemon-lime. The opulent palate unveils layers of white fig, Bosc pear and crème brûlée, leading to a polished, mineral-driven finish, a signature characteristic of this vineyard.