

## 1991 Paul Hobbs Chardonnay

### Vineyard

- ◆ Owner: Richard Dinner
- ◆ Manager: Jim Katon
- ◆ Appellation: Sonoma Mountain, California
- ◆ Clone: Old Wente, Robert Young Selection
- ◆ Age: Nine years
- ◆ Site: Hillside, northern exposure, clay-loam gravel with lens of volcanic tuft
- ◆ Yield: Less than 4 tons/acre

### Harvest

- ◆ Harvest Date: October 2, 1991
- ◆ Harvest Brix: 22.8
- ◆ Growing season: Very cool weather conditions in 1991 delayed harvest a full two weeks, maturing and concentrating flavors in the European style.

### Winemaking

- ◆ whole cluster, direct-to-press
- ◆ fermented in 228L French oak barrels
- ◆ fermented with naturally occurring yeasts, 4 to 6 weeks to completion
- ◆ natural malolactic fermentation
- ◆ 7 months in barrels, 40% new French oak, aged sur-lies and stirred
- ◆ unblended, unfinned, naturally stabilized

### Tasting Notes

- ◆ This California Chardonnay is reminiscent of the premier cru of the Burgundy. It begins its life with timidity and restraint and opens enormously with time in the bottle and glass. Powerful, complex fruit aromas of pear, apple, and apricot are interlaced with nuances of vanilla, butterscotch, sweet spice, and toasty oak wood. Sensuous on the plate, long and full in the finish, this well-balanced wine complements a wide assortment of foods or may be enjoyed sipped alone.

Serve at cellar temperature (58-62°F). 641 cases produced.

*Cellaring: best now through '96; aging life about 10 years.*