

1992
PAUL HOBBS
CHARDONNAY

VINEYARD

- ◆ OWNER: RICHARD DINNER
- ◆ MANAGER: JIM KATON
- ◆ APPELLATION: SONOMA MOUNTAIN, CALIFORNIA
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ AGE: TEN YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, CLAY-LOAM GRAVEL WITH LENS OF VOLCANIC TUFT
- ◆ YIELD: LESS THAN 4 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: SEPTEMBER 11, 1992
- ◆ HARVEST BRIX: 22.7
- ◆ GROWING SEASON: HIGHER OVERALL TEMPERATURES AT THIS SITE RIPENED THE CROP EARLIER THAN IN 1991. CROP LEVELS WERE ABOUT THE SAME.

WINEMAKING

- ◆ HAND-HARVESTED
- ◆ WHOLE CLUSTER, DIRECT-TO-PRESS
- ◆ INDIGENOUS YEAST FERMENTATION IN BARRELS, 4 TO 12 WEEKS TO COMPLETION
- ◆ CONCURRENT NATURAL MALOLACTIC FERMENTATION
- ◆ AGED 8.5 MONTHS IN BARRELS, 40% NEW FRENCH OAK, SUR-LIES AND STIRRED
- ◆ UNBLENDED, UNFINED; BOTTLED SEPTEMBER 1993

TASTING NOTES

- ◆ THE *1992 PAUL HOBBS CHARDONNAY* POSSESSES ALL THE ELEMENTS OF OPULENCE FOUND IN ITS 1991 SIBLING BUT IN A FIRMER STRUCTURE. ABUNDANT FRUIT, SWEET, RIPE AROMAS OF PEAR, APPLE, AND HONEY COMBINE LAVISHLY WITH VANILLA, SPICE, AND TOASTY OAK WOOD. RICH, LAYERED, AND LINGERING ON THE PALATE, THIS WELL-BALANCED WINE COMPLEMENTS A WIDE ASSORTMENT OF RICHLY FLAVORED PASTAS, FISH AND SHELLFISH DISHES OR CAN BE ENJOYED AU SOLITAIRE.

SERVE AT CELLAR TEMPERATURE. 808 CASES PRODUCED.