

1993
PAUL HOBBS
CHARDONNAY
RICHARD DINNER VINEYARD

VINEYARD

- ◆ OWNER/MANAGER: RICHARD DINNER/JIM KATON
- ◆ APPELLATION: SONOMA MOUNTAIN
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ AGE: 11 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, CLAY-LOAM WITH LENS OF VOLCANIC TUFT
- ◆ YIELD: LESS THAN 4 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: SEPTEMBER 25 AND 27, 1993
- ◆ HARVEST BRIX: 22.9
- ◆ GROWING SEASON: VARIABLE SPRING/SUMMER SEASON WITH BRIEF SPELLS OF HEAT FOLLOWED BY LONG COOL PERIODS. FINE INDIAN SUMMER CONDITIONS FULLY MATURED THE FRUIT.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT-TO-PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEAST, 4 TO 12 WEEKS TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION
- ◆ AGED 8.5 MONTHS IN BARRELS, 40% NEW FRENCH OAK, SUR-LIES AND STIRRED
- ◆ UNBLENDED, UNFINED, UNFILTERED; BOTTLED AUGUST 1994

TASTING NOTES

- ◆ THE *1993 DINNER VINEYARD CHARDONNAY*, LIKE ITS PREDECESSORS, UNIQUELY DEFINES THE INTERPLAY BETWEEN POWER AND BALANCE. ABUNDANT FRUIT, SWEET, RIPE AROMAS OF PEAR, APPLE, ORANGE PEEL AND HONEY COMBINE LAVISHLY WITH VANILLA, CLOVE, AND TOASTY OAK WOOD. LAYERED, AND LINGERING ON THE PALATE, THIS METICULOUSLY HAND-CRAFTED WINE COMPLEMENTS A WIDE ASSORTMENT OF RICHLY FLAVORED CUISINE OR CAN BE ENJOYED AS AN APERITIF.

1067 CASES PRODUCED.