

1994
PAUL HOBBS
CHARDONNAY
DINNER VINEYARD

VINEYARD

- ◆ OWNER/MANAGER: RICHARD DINNER/JIM KATON
- ◆ APPELLATION: SONOMA MOUNTAIN
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ AGE: 12 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, CLAY-LOAM WITH LENS OF VOLCANIC TUFT
- ◆ YIELD: 3.7 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: OCTOBER 4, 10, AND 11, 1994
- ◆ HARVEST BRIX: RANGE: 21.8 - 22.8
- ◆ GROWING SEASON: FROM FRONT TO BACK, THE 1994 VINTAGE WAS STELLAR; PERHAPS THE BEST OF THE LAST 10 YEARS. WITH SUCH FINE CONDITIONS OUR DINNER CHARDONNAY TOOK ITS SWEET TIME TO COME TO FULL MATURITY, REWARDING US WITH EXTRAORDINARY FRUIT.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT-TO-PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEAST, 6 TO 14 WEEKS TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION
- ◆ BARREL AGED 9 MONTHS, 40% NEW FRENCH OAK, SUR-LIES AND STIRRED
- ◆ UNBLENDED, UNFINED, UNFILTERED; BOTTLED AUGUST 1995

TASTING NOTES

- ◆ THE *1994 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.

1824 CASES PRODUCED.