

1995
PAUL HOBBS
CHARDONNAY
RICHARD DINNER VINEYARD

VINEYARD

- ◆ OWNER/MGR: CAROLINE AND PATTI DINNER
- ◆ APPELLATION: SONOMA MOUNTAIN
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ AGE: 13 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, CLAY-LOAM WITH LENS OF VOLCANIC TUFT
- ◆ YIELD: 2.7 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: OCTOBER 5 AND 6, 1995
- ◆ HARVEST BRIX: RANGE: 22.8 - 23.6
- ◆ GROWING SEASON: 1995 PRODUCED A TINY CROP AT DINNER. PLANT VIGOR WAS GOOD BUT NOT EXCESSIVE. BERRIES WERE UNUSUALLY SMALL CORRELATING TO REMARKABLY FLAVORFUL FRUIT. MOREOVER, THE GROWING SEASON WAS EXCELLENT WITH ONLY A BIT OF A SCARE CAUSED BY TWO HOT SPELLS DURING THE PERIOD LEADING UP TO HARVEST . HOT DRY AIR PROVOKED A DEHYDRATION RESPONSE IN MOST VINEYARDS AND MANY SUCCUMBED. THE DINNER VINEYARD, HOWEVER, IS DEEPLY ROOTED. IT ALSO BENEFITS FROM A PROTECTED EXPOSURE. THE PLANTS ENDURED THE ASSAULT ALLOWING A PICK UNDER PEAK WEATHER CONDITIONS, LATE IN THE SEASON.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT-TO-PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEAST, 2 TO 5 MONTHS TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION
- ◆ BARREL AGED 10 MONTHS, 42% NEW FRENCH OAK, SUR-LIES AND STIRRED
- ◆ UNBLENDED, UNFINED, UNFILTERED; BOTTLED AUGUST 1996

TASTING NOTES

- ◆ 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. THIS WINE IS WORTHY OF SEVERAL YEARS OF CELLARING.

702 CASES PRODUCED