

1996  
PAUL HOBBS  
CHARDONNAY  
RICHARD DINNER VINEYARD

**VINEYARD**

- ◆ OWNER: CAROLINE AND PATTI DINNER
- ◆ APPELLATION: SONOMA MOUNTAIN
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ AGE: 14 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, CLAY-LOAM WITH LENS OF VOLCANIC TUFT
- ◆ YIELD: 2.8 TONS/ACRE

**HARVEST**

- ◆ HARVEST DATE: SEPTEMBER 4, 5 AND 6, 1996
- ◆ HARVEST BRIX: RANGE: 22.6 - 23.7
- ◆ GROWING SEASON: THE 1996 CROP WAS MARGINALLY LARGER THAN 1995, BOTH WERE TINY. WEATHER ON SONOMA MOUNTAIN FOR THE GROWING PERIOD WAS GENERALLY MODERATE AND, IN THE FINAL WEEKS LEADING UP TO HARVEST THE DAYS REMAINED LONG AND WARM WITH VERY COLD NIGHTS. IN THIS RESPECT 1996 WAS SUPERIOR TO 1995, A VINTAGE WHICH FINISHED DRY AND HOT CAUSING MANY PLANTS TO SUFFER DOWN THE HOME STRETCH. AGAIN, AS IN 1995, BERRY SIZE WAS VERY SMALL YIELDING FRUIT OF REMARKABLE CONCENTRATION.

**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, 44% NEW FRENCH OAK, SUR-LIES AND STIRRED
- ◆ UNBLENDED, UNFINED, UNFILTERED; BOTTLED AUGUST 1997

**TASTING NOTES**

- ◆ AROMAS OF PEAR, FIG, ORANGE-PEEL AND HONEY COMBINE LAVISHLY WITH VANILLA, SWEET SPICES, AND TOASTY OAK WOOD. LAYERED, AND LINGERING ON THE PALATE, THIS METICULOUSLY HANDCRAFTED 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.

1000 CASES PRODUCED.