

PAUL HOBBS

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1997  
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CHARDONNAY  
RICHARD DINNER VINEYARD

**VINEYARD**

- ◆ OWNERS/MANAGER: CAROLINE AND P
- ◆ APPELLATION: SONOMA MOUNTAIN
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ AGE: 15 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, SPRECKLES COBBLELY CLAY-LOAM.
- ◆ YIELD: 3.2 TONS/ACRE

**HARVEST**

- ◆ HARVEST DATES: TWO PICKS, SEPTEMBER 7 AND 10, 1997
- ◆ HARVEST BRIX: 23.6° - 24.4°
- ◆ GROWING SEASON: 1997 YIELDED A GOOD CROP FOR DINNER. SPRINGTIME CONDITIONS

WERE WARM AND DRY RESULTING IN AN EARLY BUD BREAK. MODERATE TEMPERATURES LEADING UP TO HARVEST ALLOWED FOR FULL MATURITY RESULTING IN CONCENTRATED FRUIT FLAVOR.

**WINEMAKING**

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT TO PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEAST, 2 TO 8 MONTHS TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION
- ◆ BARREL AGED 11 MONTHS, 48% NEW FRENCH OAK, *SUR LIES* AND STIRRED
- ◆ BOTTLED UNFINED, UNFILTERED AUGUST 1998

**TASTING NOTES**

- ◆ PALE STRAW COLOR; AROMAS OF RIPE PEAR, APPLE, FIG AND PURE CITRUS; FLAVORS ARE FOCUSED AND STRUCTURED; ORANGE PEEL AND CRÈME CARAMEL ARE ACCENTED BY RICH VANILLA BEAN, TOASTY OAK, INFUSED WITH A SUBTLE NOTE OF MINERALITY. THE MID-PALATE IS BROAD AND FIRM WITH A SMOOTH, VELVETY TEXTURE RESULTING IN A LONG, CLEAN FINISH. THIS POWERFUL AND ELEGANT WINE IS THE PERFECT ACCOMPANIMENT TO OYSTERS OR EVEN SUSHI. ALCOHOL 14.4%

1937 CASES PRODUCED