

1998
PAUL HOBBS
CHARDONNAY
RICHARD DINNER VINEYARD

VINEYARD

- ◆ OWNERS/MANAGER: CAROLINE AND PATRICIA DINNER/JOE VOTEK
- ◆ APPELLATION: SONOMA MOUNTAIN
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ AGE: 16 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, CLAY-LOAM GRAVEL WITH
LENS OF VOLCANIC TUFT
- ◆ YIELD: 2.8 TONS/ACRE

HARVEST

- ◆ HARVEST DATES: OCTOBER 14, 1998
- ◆ HARVEST BRIX: 23.7°
- ◆ GROWING SEASON: THE EL NIÑO INFLUENCED SPRING DELAYED THE START OF
THE GROWING SEASON AND CONTRIBUTED TO A SMALL
CROP YIELD. AN EXTENDED INDIAN SUMMER ALLOWED THE
FRUIT TO REACH MATURITY WITH RICH, COMPLEX FLAVORS.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT TO PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEAST, 3 MONTHS TO
COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION
- ◆ BARREL AGED 10 MONTHS IN FRANCOIS FRERES AND SIRUGUE
BARRELS, 60% NEW FRENCH OAK, *SUR LIES* AND STIRRED
- ◆ BOTTLED UNFINED, UNFILTERED AUGUST 1999

TASTING NOTES

- ◆ BRILLIANT, YELLOW-GOLD COLOR. AROMAS OF RIPE PEACH, FIG, AND
ORANGE-PEEL COMBINE WITH VANILLA, SWEET SPICES, AND TOASTY
OAK. SUCCULENT FRUIT FLAVORS ARE BALANCED BY AN ELEGANT
MINERALITY THAT RUNS ALONG THE SIDES OF THE PALATE. THE AMPLE
RICHNESS SUGGESTS EARLY CONSUMPTION, BUT PATIENCE MAY BE
YOUR REWARD. ALCOHOL 14.1%

985 CASES PRODUCED