

1999
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: 17 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, CLAY-LOAM AND GRAVEL
WITH SUB- SOIL LENS OF VOLCANIC TUFT
- ◆ YIELD: 2.6 TONS/ACRE

HARVEST

- ◆ HARVEST DATES: OCTOBER 4 AND 22, 1999
- ◆ HARVEST BRIX: 24.9° AND 24.5°
- ◆ GROWING SEASON: THE LONG, COOL LA NIÑA SUMMER OF 1999 PROMOTED EXCELLENT FLAVOR RETENTION IN THE GRAPES, WITH HIGH ACIDITY AND LOW PH. THE WARM INDIAN SUMMER WEATHER IN OCTOBER FULLY RIPENED THE FRUIT TO PRODUCE SOME OF THE BEST WINES OF THE DECADE.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT TO PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEAST, 8 MONTHS TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION
- ◆ BARREL AGED 10 MONTHS IN FRENCH OAK BARRELS, 55% NEW, *SUR LIES* AND STIRRED
- ◆ BOTTLED UNFINED, UNFILTERED AUGUST 2000

NOTES

- ◆ PALE YELLOW-GOLD COLOR WITH A SLIGHT OPALESCENCE. TOASTY AROMAS OF VANILLA, PEACH, MANDARIN, AND ORANGE PEEL. CRISP FLAVORS OF RED AND GREEN APPLES, APRICOT, AND TREE-RIPENED PEACH FLOOD THE PALATE. THIS DELICIOUS, BALANCED, ENTHRALLING WINE HAS A SILKY TEXTURE AND A DISTINCTIVE MINERAL COMPONENT. ALCOHOL 14.6%

1535 CASES PRODUCED