

PAUL HOBBS

2002 CHARDONNAY RICHARD DINNER VINEYARD SONOMA MOUNTAIN

VINEYARD

- ◆ OWNERS/MGR: CAROLINE AND PATRICIA DINNER/JOE VOTEK
- ◆ APPELLATION: SONOMA MOUNTAIN
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ VINE AGE: 20 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, CLAY-LOAM AND GRAVEL WITH SUB-SOIL LENS OF VOLCANIC TUFT
- ◆ YIELD: 1.7 TONS/ACRE

HARVEST

- ◆ HARVEST DATES: SEPTEMBER 29 – OCTOBER 9, 2002
- ◆ HARVEST BRIX: 25.4°
- ◆ GROWING SEASON: A COLD SPRING WHICH RESULTED IN LATE BUD BREAK, FOLLOWED BY A RELATIVELY WARM SUMMER, PRODUCED CONCENTRATED, BIG STYLE WINES. ADDITIONALLY, MUCH WORK IN THE VINEYARD TO LIMIT A LARGE CROP SET HELPED TO FURTHER OPTIMIZE FLAVOR INTENSITY AND RICHNESS IN THE GRAPES.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEASTS; 8 MONTHS TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION, 3 MONTHS TO COMPLETION
- ◆ AGED 11 MONTHS IN FRENCH OAK BARRELS; 65% NEW, SUR LIES AND STIRRED
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED AUGUST 2003

NOTES

- ◆ YELLOW-GOLD IN COLOR AND BOASTING AROMAS OF PEAR, APPLE, AND TOAST, THIS WINE IS RICH AND REFINED ON THE PALATE, WITH SILKY FORWARD FLAVORS OF LEMON CUSTARD, APPLE AND ALMOND PASTE. IT EXHIBITS A SIGNATURE MINERAL COMPONENT, AND ITS BEAUTIFUL, CREAMY FINISH SEEMS NEVER-ENDING. ALCOHOL 14.8%

867 CASES PRODUCED