

# PAUL HOBBS

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## 2003 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: 21 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, CLAY-LOAM AND GRAVEL WITH STRATA OF VOLCANIC TUFT
- ◆ YIELD: LESS THAN 1 TON/ACRE

### HARVEST

- ◆ HARVEST DATES: OCTOBER 2 – 9, 2003
- ◆ HARVEST BRIX: 24.2° - 25.0°
- ◆ GROWING SEASON: THE 2003 GROWING SEASON BEGAN AS A DIFFICULT ONE WITH HOT AND COLD SPIKES. RAIN IN LATE SPRING PROLONGED BUD BREAK, AND RESULTED IN UNUSUAL RIPENING PATTERNS. DILIGENT WORK IN THE VINEYARD HOWEVER, THROUGHOUT A CONSISTENTLY WARM SUMMER, RESULTED IN WINES OF COMPLEXITY AND POWER.

### WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER PRESS, COLD
- ◆ BARREL FERMENTED WITH INDIGENOUS YEASTS; 8 MONTHS TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION, 6 MONTHS TO COMPLETION
- ◆ AGED 10 MONTHS IN FRENCH OAK BARRELS; 74% NEW, SUR LIES AND STIRRED
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED AUGUST 2004

### NOTES

- ◆ SINCE OUR FIRST VINTAGE IN 1991, THE WINE WE PRODUCE FROM THIS VINEYARD HAS DEVELOPED A LOYAL FOLLOWING, BECOMING ONE OF OUR MOST SOUGHT-AFTER WINES. AS THIS VINEYARD AGES, THE QUALITY REMAINS SUPERIOR BUT YIELDS ARE MORE LIMITED WITH EACH VINTAGE. THE 2003 IS EXPRESSIVE AND OPEN WITH A NOSE OF PINEAPPLE AND APPLE BUTTER, LEADING TO FLAVORS OF RED APPLE, *DULCE DE LECHE* AND ORANGE PEEL. THE LONG FINISH IS MARKED BY A SIGNATURE MINERAL COMPONENT WHICH ADDS STRUCTURE AND BALANCE. ALCOHOL 14.7%

514 CASES PRODUCED