

# Paul Hobbs

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## 2004 Chardonnay Richard Dinner Vineyard Sonoma Mountain

### Vineyard

- ◆ Owners/Mgr: Caroline and Patricia Dinner/Joe Votek
- ◆ Appellation: Sonoma Mountain
- ◆ Clone: Oldwente, Robert young selection
- ◆ Vine Age: 22 years
- ◆ Site: Hillside, northern exposure, clay-loam and gravel with strata of volcanic tuff
- ◆ Yield: 1.7 tons/acre

### Harvest

- ◆ Harvest Date: September 27
- ◆ Harvest Brix: 24.9° - 25.2°
- ◆ Growing Season: The growing season began with warm, dry weather in March, resulting in early bud break. A long summer of even temperatures had a moderating effect, lowering yields and maximizing complexity in the fruit. Six days of heat in the first week of September increased flavor intensity and led to an early harvest.

### Winemaking

- ◆ Hand-harvested grapes
- ◆ Whole cluster, direct to press
- ◆ Barrel fermented with indigenous yeasts; 1 month to completion
- ◆ Concurrent spontaneous malolactic fermentation, 5 to 8 months to completion
- ◆ Aged 11 months in French oak barrels; 68% new, sur lies and stirred biweekly
- ◆ Unblended, unfinned and unfiltered; bottled September 2005

### Notes

- ◆ Yellow-gold in color with a pale straw rim. Scents of orange marmalade and gardenia are punctuated by a hint of caramel. A creamy texture and rich flavors of yellow apple, kumquat, harvest spices and toasted brioche meld to deliver a luxuriant mouth feel. A seemingly unstoppable finish is further enhanced by this wine's hallmark mineral characteristics of volcanic tuff and crushed granite. Alcohol 14.7%