

# PAUL HOBBS

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## 2007 CHARDONNAY RICHARD DINNER VINEYARD SONOMA MOUNTAIN

### VINEYARD

- Owners/Mgr: Caroline and Patricia Dinner/Joe Votek
- Appellation: Sonoma Mountain
- Clonal Selection: Wente
- Vine Age: Planted in 1994
- Site: Hillside, northern exposure; dark brown clay loam and gravel with strata of volcanic tuff
- Yield: 1.5 tons/acre

### HARVEST

- Harvest Date: September 30
- Harvest Brix: 24.5°
- Growing Season: The 2007 growing season was preceded by a mild, dry winter. Bud break came early and set a crop of small clusters and highly concentrated berries. Summer brought ideal weather with warm, even temperatures through veraison. Several heat spikes in August anticipated an early start to crush, but temperatures cooled in early September, allowing ample time for phenolics as well as sugars to reach optimum levels. Sonoma Mountain produced wines showing exceptional intensity and vibrant delineation of flavors.

### WINEMAKING

- Hand-harvested grapes
- Whole cluster, direct to press, cold
- Barrel-fermented with indigenous yeasts; 3 months to completion
- Concurrent spontaneous malolactic fermentation in barrels
- Aged 11 months in French oak barrels; 68% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unblended, unfinned and unfiltered; bottled August 2008

### NOTES

- The Dinner Vineyard, source of the stunning chardonnay upon which we founded our portfolio, finds dramatic expression with the 2007 vintage. With a lustrous white gold hue, it exhibits lively aromas of spiced apple, lemon custard, orange blossom and minerals. Firmly-structured, viscous and silky, the palate comes alive with well-articulated flavors of pear, dulce de leche and citrus oil. Minerality and spice persist over a lengthy finish. Alcohol 14.6%