

PAUL HOBBS

2008 CHARDONNAY RICHARD DINNER VINEYARD SONOMA MOUNTAIN

VINEYARD

- Owners/Mgr: Carolyn 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
- Yields: 2.1 – 2.9 tons/acre

HARVEST

- Harvest Date: September 23
- Harvest Brix: 24.4°
- Growing Season: 2008 began with an exceptionally dry spring and early budbreak. Frosts in April significantly lowered cluster counts. Weather stabilized and warmed through summer, with warmer temperatures continuing through harvest. A smaller crop of high quality fruit was able to ripen fully and evenly, developing an excellent balance of sugars and acid. Overall, the 2008 wines are bright and expressive with well-articulated flavors.

WINEMAKING

- Hand-harvested grapes
- Whole cluster, direct to press, cold
- Barrel-fermented with indigenous yeasts; 6 months to completion
- Concurrent spontaneous malolactic fermentation in barrels
- Aged 11 months in French oak barrels; 63% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unfined and unfiltered; bottled August 2009

NOTES

- This small, hillside vineyard has been the source for a truly distinctive chardonnay that we have been producing since our winery's founding in 1991. Full-bodied, fruit- and mineral-driven, it is pale gold and perfumed with lime rind and honeydew. The unctuous palate is satiny and viscous, brimming with succulent flavors of Golden Delicious apple, peach, fig and citrus oil. Hints of vanilla custard and bright, intense minerality intermingle over a lasting finish. Alcohol 14.7%