

PAUL HOBBS

2006 CHARDONNAY, CUVEE AGUSTINA RICHARD DINNER VINEYARD SONOMA MOUNTAIN

VINEYARD

- ◆ OWNER/MGR: CAROLINE AND PATRICIA DINNER / JOE VOTEK
- ◆ APPELLATION: SONOMA MOUNTAIN
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ VINE AGE: PLANTED IN 1994
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, GRAY CLAY-LOAM AND GRAVEL WITH SUB-SOIL LENS OF VOLCANIC TUFT
- ◆ YIELD: 1.1 TONS / ACRE

HARVEST

- ◆ HARVEST DATE: OCTOBER 14
- ◆ HARVEST BRX: 24.1°
- ◆ GROWING SEASON: 2006 WAS SLIGHTLY COOLER OVERALL THAN 2005 AND BEGAN WITH DELAYED BUD BREAK DUE TO A LONG, WET SPRING. THE WEATHER WARMED IN MAY, CONTINUING THROUGH SUMMER AND INTO FALL TO PROVIDE THE EXTENDED GROWING SEASON NEEDED FOR FRUIT TO RIPEN FULLY. HARVEST BEGAN LATE BUT WAS ACCELERATED BY MID-HARVEST RAINS IN EARLY OCTOBER. YIELDS ON SONOMA MOUNTAIN WERE LOWER THAN ELSEWHERE IN THE SONOMA AREA.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER PRESS; COLD
- ◆ BARREL FERMENTED WITH INDIGENOUS YEASTS; 4 MONTHS TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 11 MONTHS IN FRENCH OAK BARRELS; 91% NEW
- ◆ AGED ON THE LEES; BIWEEKLY *BÂTONNAGE*
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED AUGUST 2007

NOTES

- ◆ PALE GOLD IN COLOR AND VISCOUS IN THE GLASS, THE 2006 VINTAGE OF OUR BARREL SELECTION FROM THE DINNER VINEYARD IS PERFUMED WITH FUJI APPLE, CRÈME BRULÉE AND WHITE FLOWERS. THE PALATE IS VELVETY AND MOUTH-FILLING, WITH CONCENTRATED FLAVORS OF APPLE, PINEAPPLE, HAZELNUT AND BAKED PIE CRUST. SUBTLE ACCENTS OF OAK AND WHITE GINGER ARE ACCOMPANIED ON THE FINISH BY SMOKY, MINERAL NOTES THAT CONTRIBUTE TO THE DISTINCTIVE CHARACTER OF THIS WINE. ALCOHOL 14.8%