

PAUL HOBBS

2007 CHARDONNAY, CUVEE AGUSTINA 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: 2.8 tons/acre

HARVEST

- Harvest Date: September 29
- 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 tight clusters of small berries. Summer brought warm, even temperatures through veraison. Several heat spikes in August suggested that crush might begin early 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; 5 months to completion
- Concurrent, spontaneous malolactic fermentation in barrels
- Aged 16 months in French oak barrels; 100% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unblended, unfinned and unfiltered; bottled January 2009

NOTES

- This 2007 vintage barrel selection from the Richard Dinner Vineyard is pale gold in color and perfumed with exquisite aromas of pear nectar, quince and fine holiday spice. The palate offers a broad, complex, articulate expression of the terroir, enveloping the senses with succulent, precisely defined flavors of golden delicious apple, kumquat and fresh, ripe fig. The mid-palate adds a rich component of *dulce de leche* before giving way to flinty minerality that carries through on the velvety finish. Alcohol 14.6%