

PAUL HOBBS

2017 CHARDONNAY RICHARD DINNER VINEYARD, CUVÉE AGUSTINA SONOMA MOUNTAIN, SONOMA COUNTY

VINEYARD

- Owner: Carolyn & Patricia Dinner
- Sourced from: 0.77 acres of block 4a, 0.49 acres of block 1a, 0.20 acres of block 1b
- Clonal selection: Old-Wente, 72
- Rootstock: 5c, 3309
- Plant date: 1994, 2012
- Soils: Spreckles loam, gullied land (exposed coastal sandstone)
- Exposure: 2-15% slopes, northeastern facing
- Trellis and pruning: quadrilateral cordon
- Yield: 3.04 tons/acre

GROWING SEASON

Following five consecutive years of drought, 2017 provided record-setting winter rainfall that filled our reservoirs, and helped replenish soils and aquifers alike. Spring lead with dry conditions that facilitated an optimal fruit set before summer commenced with warm-cold day cycles, critical for slow flavor development and preserving acid. A series of late summer heat waves increased the rate of maturation which was followed by a prolonged series of cool days in mid-September, completing the ripening process at a gradual pace. By early October, all our fruit was harvested and displayed balance and energy at time of picking, maintaining desired levels of acid and sugar.

HARVEST

- Hand-harvested at night, sheers only
- Harvest date: September 14, 25

WINEMAKING

- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 8 months to completion
- Spontaneous malolactic fermentation in barrel
- Sur lie aging, biweekly bâtonnage
- Aged 15 months in French oak barrels; 70% new
- Coopers: Francois Frères, Leroi, Cadus, Louis Latour
- Bottled unfiltered and unfiltered; January, 2019

TASTING NOTES

The 2017 vintage was sourced from blocks 4a and 1a and presents a deep straw color with aromas of ripe Bosc pear, crushed stone, and baking spices. Balanced and layered on the entry, flavors of brioche, Meyer lemon, and yellow apple complement the wine's structural depth and weight, carried along by an overall freshness that builds through the long finish and frames its lively acidity. Alcohol 14.2%