

# PAUL HOBBS

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## 2018 CHARDONNAY RICHARD DINNER VINEYARD, CUVÉE AGUSTINA SONOMA MOUNTAIN, SONOMA COUNTY

### VINEYARD

- Owner: Carolyn & Patricia Dinner
- Sourced from: 0.49 acres of block 4a, 0.59 acres of block 4b, 0.45 acres of block 1a
- 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, bilateral cane
- Yield: 2.3 tons/acre

### GROWING SEASON

After 2017 received record-breaking rainfall, 2018 brought another winter with wet weather that continued through February. By early spring, dry and sunny conditions allowed for an ideal fruit set. Mild summer temperatures with no prolonged heat spikes provided an abundant crop, leading us to make up to four yield thinning passes in our vineyards. The moderate temperatures extended into fall, resulting in exceptional phenolic development allowing fruit to slowly mature on the vine. Fruit was harvested a full two weeks later than average, delivering elegant structure, brightness of flavors, and naturally balanced acidity.

### HARVEST

- Hand-harvested at night, shears only
- Harvest date: September 19, 24

### WINEMAKING

- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 5 months to completion
- Spontaneous malolactic fermentation in barrel
- Sur lie aging, biweekly bâtonnage
- Aged 15 months in French oak barrels; 67% new
- Coopers: Francois Frères, Leroi, Cadus, Louis Latour, Billon, Taransaud, Damy
- Bottled unfiltered and unfiltered; January, 2020

### TASTING NOTES

First released in 1994, the year my daughter Agustina Lindsay was born, the wine is a tribute to my good fortune becoming a father and a beloved site I've sourced from for over 30 years that allows us to craft this barrel selection. This vintage presents golden-yellow with white flowers, fresh apricot, and lemon zest aromas. A distinct mineral structure on the palate expands to nectarine, white peach, baking spice, and brioche giving this playful wine length and tension through the finish.