

PAUL HOBBS

2016 CHARDONNAY RICHARD DINNER VINEYARD SONOMA MOUNTAIN

VINEYARD

- Owner: Patricia & Carolyn Dinner
- Sourced from: 4b: 1.6 acres | 1a: 1.51 acres | 1b: 0.6 acres
- Clonal Selection: Old Wente, 72
- Rootstock: 3309, 5c
- Plant Date: 1994, 2012
- Soils: Spreckles loam, Felta very gravelly loam
- Exposure: 2-15% slopes, north, northeastern and eastern exposures
- Trellis: vertical shoot positioned (vsp) | quadrilateral cordon, bilateral cane
- Yield: 1.8 – 3.0 tons/acre

GROWING SEASON

Relative to the preceding three years, the 2016 growing season was notably cooler, with lower than average daytime highs and colder nights. Though harvest commenced a week earlier than typical, the weather remained stable throughout the ripening phase with no significant heat spikes. The result was balanced fruit of optimal quality and a short harvest period, concluding within a two to three-week timeline.

HARVEST

- Hand-harvested at night, sheers only
- Harvest dates: September 9th, 20th

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; 55% new
- Coopers: Cadus, Damy, Francois Frères, Gauthier, Louis Latour
- Bottled unfiltered and unfiltered; January, 2018

TASTING NOTES

Deep straw in color, the 2016 Chardonnay from the Richard Dinner Vineyard offers singular aromas of holiday spice, gardenia, blood orange, and yellow apple peel. Delicate flavors of Forelle pear, rich, flaky pie crust, and earthy white and gray clays are complemented by the wine's structural depth and weight, yet vaulted by an overall freshness and focused acidity. Highlight this wine's complexity by pairing with Boudin blanc, fresh pappardelle pasta lightly dressed with lemon cream, or a fresh corn soufflé. Serve at 45°-50° F.