

PAUL HOBBS

2017 CHARDONNAY RICHARD DINNER VINEYARD SONOMA MOUNTAIN

VINEYARD

- Owner: Patricia & Carolyn Dinner
- Sourced from: 4a: 1.07 acres | 4b: 0.85 acres | 1a: 0.98 acres | 1b: 0.59 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: 2.3 – 3.9 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 dates: September 14th, 25th

WINEMAKING

- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 9 months to completion
- Spontaneous malolactic fermentation in barrel
- Sur lie aging, bi-weekly bâtonnage
- Aged 10 months in French oak barrels; 56% new
- Coopers: Cadus, Damy, Francois Frères, Louis Latour
- Unfined and unfiltered; bottled August 2018

TASTING NOTES

A mainstay in our portfolio since 1991, the 2017 vintage presents a deep straw color with aromas of ripe Bosc pear, orange blossom, and holiday spice. 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. Pair with Fromage de Meaux or New England style clam chowder garnished with fresh parsley. Serve at 45°-50° F.