

PAUL HOBBS

2018 CHARDONNAY RICHARD DINNER VINEYARD SONOMA MOUNTAIN

VINEYARD

- Owner: Patricia & Carolyn Dinner
- Sourced from: 4a: 0.78 acres | 4b: 1.18 acres | 1a: 0.41 acres | 1b: 0.56 acres
- Clonal selections: Old Wente, 72
- Rootstocks: 5c, 3309
- Plant Date: 1994, 2012
- Soils: Spreckles loam, Felta very gravelly loam
- Exposure: 2-15% slopes, north, northeastern, and eastern exposures
- Yield: 2.0 – 3.5 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 and 24

WINEMAKING

- Hand-harvested, picked at night
- Whole-cluster pressed while still cold from the field
- Barrel-fermented with indigenous yeasts, 8 months to completion
- Spontaneous malolactic fermentation in barrel
- Aged 10 months in French oak barrels; 53% new
- Coopers: Francois Frères, Louis Latour, Cadus, Rousseau, Damy
- Aged sur lies with bi-weekly bâtonnage
- Unfined and unfiltered; bottled August 2019

TASTING NOTES

Crafted from this small hillside since our founding 1991, the new vintage brings a bright golden-yellow to the glass and aromas of Bartlett pear, lemon meringue, and brioche emerge followed by complex layers of baking spice, Mandarin orange, and white chalk minerality on the palate. The texture is refined showing depth of flavor and an overall freshness that's framed by a lively acidity that lengthens the wine's finish.