

PAUL HOBBS

2019 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: 72, Wente
- Rootstocks: 3309
- Plant Date: 2012
- Soils: Spreckles loam, Felta very gravelly loam
- Exposure: 2-15% slopes, northern exposures
- Yield: 3.0 tons/acre

GROWING SEASON

2019 was truly a remarkable year that may in time prove to be the standout vintage of the decade. The season began with steady winter precipitation and cool springtime temperatures helping preserve soil moistures throughout much of the growing season. After a rare May rainstorm, warm and dry conditions followed providing an optimal bloom and fruit set. The mild temperatures over the summer allowed grapes to ripen slowly and develop their phenolics gradually on the vine, a welcome sign for our team. After the record-breaking 2018 crop, 2019 came in much closer to historical averages. Harvest kicked off September 6 and lasted seven weeks, within its typical timeframe, bringing in fruit with exceptional energy, precision, purity of flavors, and superb balance.

HARVEST

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

WINEMAKING

- Hand-harvested, picked at night
- Whole-cluster pressed while still cold from the field
- Barrel-fermented with indigenous yeasts, 7 months to completion
- Spontaneous malolactic fermentation in barrel
- Aged 10 months in French oak barrels; 50% new
- Coopers: Francois Frères, Billon, Louis Latour, Cadus, Taransaud
- Aged sur lies with bi-weekly bâtonnage
- Unfined and unfiltered; bottled August 2020

TASTING NOTES

Running along the cool western flank of Sonoma Mountain sits the Richard Dinner Vineyard, a revered site that we have been sourcing from for nearly 30 years. Comprised of two distinct clones, this vintage yields brilliant pale golden-yellow and expressive aromas of Mandarin orange, brioche, and vanilla. A creamy texture on the palate is laced with lemon confit and red apple skin alongside a firmly woven core of poached pear and baking spice balanced by fresh acidity. The white volcanic soils of this site adds a purity and mineral drive, leading to a long finish with tension and focus.