

PAUL HOBBS

2020 CHARDONNAY RICHARD DINNER VINEYARD SONOMA MOUNTAIN

VINEYARD

- Owner: Patricia & Carolyn Dinner
- Sourced from: 1a, 1b
- Clonal selections: 72, old-Wente
- Rootstocks: 3309
- Plant Date: 2012
- Soils: Spreckles loam, Felta very gravelly loam
- Exposure: 2-15% slopes, northern exposures
- Yield: 2.64 tons/acre

GROWING SEASON

A dry winter started the season with less than half the region's average rainfall leading to a mild spring and early season bud break. Summer began with relatively moderate temperatures resulting in exceptional phenolic development, allowing fruit to ripen and mature slowly on the vine. Consecutive heat spells coupled with a rare mid-August lightning storm accelerated the start of harvest two weeks earlier than average. All fruit was hand-harvested within seven weeks, and although challenging on many fronts, our highly skilled team persevered at every stage and excelled in their meticulous picking, sorting, and barrel selections. While some wines will not be produced as they did not meet our standards for quality, those that were are in very small quantities, ensuring the limited remaining bottlings showcase their full character with great energy, depth of flavor, and focus.

HARVEST

- Hand-harvested at night, shears only
- Harvest date: September 9

WINEMAKING

- Hand-harvested, picked at night
- Whole-cluster pressed while still cold from the field
- Barrel-fermented with indigenous yeasts, 5 months to completion
- Spontaneous malolactic fermentation in barrel
- Aged 9 months in French oak barrels; 33% new
- Coopers: Vicard G7, Billon, François Frères
- Aged sur lies with bi-weekly bâtonnage
- Unfined and unfiltered; bottled August 2021

TASTING NOTES

This vintage showcases brilliant pale gold with a slight chlorophyllic tint and beguiling aromas of Kefir lime, lemon oil and hint of tarragon. Polished and refined, the palate is concentrated with apple galette, juicy ripe yellow peach alongside a creamy texture offset by a liting acidity that brings tension and focus. The finish is long, accented by a cool salinity and chalky minerality that reminds us yet again why we continue to source from this esteemed site for over 30 years.