

# PAUL HOBBS

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## 2021 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 gravel loam
- Exposure: 2-15% slopes, northern exposures
- Yield: 5.1 tons/acre

### GROWING SEASON

One of the best vintages in recent memory, 2021 will be remembered for its intensely flavored berries, a smooth harvest and most importantly, exquisitely balanced, nuanced, and vivid wines. The season began with historically low rainfall which, coupled with a cold winter, delayed bud break. However, despite the cooler start to the year, the remainder of the season proved to be temperate with no relevant unfavorable weather events. Warm temps and mild May weather conditions, for example, favored a compact bloom and an extremely uniform fruit set with highly desirable small berries and moderately sized, well-spaced clusters. Meanwhile, summer's long, cool mornings and warm afternoons permitted the fruit on the vine to take a slow, leisurely ride to full maturity—excellent for the physiological fruit development we prize. Harvest kicked-off punctually at 12:01 am, September 6, and after six glorious weeks, blessed our house with a fine crop of remarkably delicious, energetic, young wines.

### HARVEST

- Hand-harvested at night, shears only
- Harvest date: September 8

### WINEMAKING

- Hand-harvested, picked at night
- Whole-cluster pressed while still cold from the field
- Barrel-fermented with indigenous yeasts
- Aged sur lies with bi-weekly bâtonnage
- Spontaneous malolactic fermentation in barrel
- Aged 9 months in French oak barrels; 47% new
- Coopers: Vicard G7, Billon, Damy, François Frères, Rousseau
- Unfined and unfiltered; bottled August 2022

### TASTING NOTES

Running along the cool western flank of Sonoma Mountain sits Richard Dinner Vineyard, a revered site that we have sourced from for more than 30 years. This vintage showcases a brilliant pale straw shade and expressive aromas of melon, Pink Lady apple, and guava. Well-delineated, the palate is rich and layered with tropical fruits and ripe stone fruits alongside a creamy texture offset by acidity that brings tension and focus. The finish is long, accented by a cool salinity and chalky minerality.