

PAUL HOBBS

2022 CHARDONNAY RICHARD DINNER VINEYARD SONOMA MOUNTAIN

VINEYARD

- Clonal selections: 72, Wente
- Rootstock: 3309
- Plant date: 2012
- Soils: Spreckles loam, Felta gravel loam
- Exposure: 2-15% slopes, northern exposures
- Trellis and pruning: bilateral cane

GROWING SEASON

The '22 growing season presented a few challenges—especially down the home stretch—reminding us that adversity often breeds surprising insights and learnings that an otherwise relatively benign path cannot. The '22 vintage showcases the resilience of diligently farmed vineyards. Therein lies the silver lining.

Winter and early spring brought little rain and mild temperatures across Napa and Sonoma Counties leading to an early bud break, and a strong, well-defined bloom. During the first week of June, a surprise deluge caused moderate berry shatter (i.e., coulure (fr.) a failure of grapes to develop after flowering) in certain vineyards. That, combined with dry soils, kept yields low and berries small, a promising setup for concentrated color and flavors. A temperate summer helped produce uniform ripening and our reliably cool nights, with diurnal dips into the 50s, kept acidity levels high and bright. Harvest commenced on August 22—our earliest harvest on record—followed swiftly by a final heat spell in early September with temperatures peaking at 117°F at some locations. Early harvests tend to be compressed, and the heat accelerated its pace. Despite the travails, however, the wines are deeply flavored, layered, and complex, with superb balance and energy.

HARVEST

- Hand-harvested at night, shears only
- Harvest date: September 1

WINEMAKING

- Whole cluster pressed while still cold from the field
- Indigenous yeast fermentation in barrel
- Sur lie aging and bâtonnage
- Spontaneous malolactic fermentation
- Aged 12 months in French oak barrels; 38% new
- Bottled unfinned and unfiltered; August 2023

TASTING NOTES

This luminous, straw-hued chardonnay is perfumed with honeysuckle, white peach, and hints of brioche layered over crisp red apple skin and exotic guava. An edge of lime zest keeps the lovely aromatic mix bright, while the ripe stone fruit flavors that follow are balanced with juicy acidity, leading to tension and a fresh, long finish marked by chalky minerality.