

PAUL HOBBS

2023 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

If the '23 growing season could be defined by one element, it would be water. After several years of drought, we recalibrated our expectations and practices to adapt to abundant rain. Years like this remind us why it is important to stay nimble and open to change. We embraced what nature gave us—and garnered a standout vintage.

Atmospheric rivers (long bands of atmosphere in the air that can resemble and carry as much water as the namesake body of water) in the winter, particularly January and March refilled rivers and lakes to capacity and replenished aquifers, ensuring a full water soil profile to begin the growing season. Wet and cool conditions, especially in March through early April, delayed bud break by several weeks. Lower than average temperatures and more rainfall prevailed in May and bloom appeared later compared to previous vintages. Fruit set was remarkably strong overall. July rebounded with warmer temperatures and veraison kicked off in earnest. August temperatures were below normal and foggy, wet conditions led to rapid growth of cluster and berry size. To counteract the weight and ensure good phenolic concentration in the fruit, we performed additional crop thinning in many estate blocks. Like every other stage of the growing season, harvest commenced weeks behind previous years. We began picking on September 20—the latest start in over a decade for Paul Hobbs Winery. All in all, 2023 was not just quantitatively notable, but qualitative as well, providing beautiful and balanced fruit creating wines with structure, length and elegance.

HARVEST

- Hand-harvested at night, shears only
- October 12

WINEMAKING

- Varietal composition: 100% chardonnay
- Whole cluster pressed while still cold from the field
- Indigenous yeast fermentation in barrel
- Sur lie aging and bâtonnage
- Spontaneous malolactic fermentation
- Aged 11 months in French oak barrels; 35% new
- Bottled unfinned and unfiltered; August 2024

TASTING NOTES

At first glance, this pale-straw wine glows with an opalescent hue. Freshly picked nectarine, peach, and guava aromas jump out of the glass, their inviting juiciness enhanced by lemongrass and white fig. Showcasing a spectrum of citrus flavors, the wine unfurls its opulent texture, while a mineral grip creates sparks of energy across the entire palate. A beautiful symmetry of creaminess and salinity leaves a memorable finish.