

PAUL HOBBS

2016 CHARDONNAY RICHARD DINNER VINEYARD, CUVÉE AGUSTINA SONOMA MOUNTAIN, SONOMA COUNTY

VINEYARD

- Owner: Carolyn & Patricia Dinner
- Sourced from: block 4a | block 1a
- Clonal selection: Old-Wente, 72
- Rootstock: 5c, 3309
- Plant date: 1994, 2012
- Soils: Spreckles loam, gullied land (exposed coastal sandstone)
- Exposure: 2-15% slopes, northeastern facing
- Trellis and pruning: quadrilateral cordon
- Yield: 2.36 tons/acre

GROWING SEASON

The 2016 growing season was cooler on average than the previous three vintages, with lower temperatures during the day and cooler nights. Although harvest started a week earlier than average, weather remained stable throughout the growing season. No significant heat spikes took place during the ripening phase, yet fruit came in all at once over a two to three-week period. Overall, the 2016 delivers optimal quality and an expressive fruit profile.

HARVEST

- Hand-harvested at night, sheers only
- Harvest date: September 10th, 20th

WINEMAKING

- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 7 months to completion
- Spontaneous malolactic fermentation in barrel
- Sur lie aging, biweekly bâtonnage
- Aged 15 months in French oak barrels; 70% new
- Coopers: Damy, Francois Frères, Louis Latour, Cadus
- Bottled unfiltered and unfiltered; January, 2018

TASTING NOTES

A barrel selection sourced from the small, hillside vineyard, named in honor of my eldest daughter, Agustina, is distinctly deep straw yellow that leads to aromas of white pepper, brioche, and chamomile flower. A round texture on the palate surrounds flavors of white chocolate, vanilla, and spiced pears backed by ample acidity. The chalky mineral character of this wine interacts through the long, energetic finish, framed by the vineyard's unique gravel and clay soils found on the sloping terrain. Delightful with creamy cauliflower soup with melted leeks, spaghetti alla foriana, or winter chicories with poached pears & creamy blue cheese dressing. Serve at 45°-50° F.