

PAUL HOBBS

2008 CHARDONNAY, CUVEE AGUSTINA RICHARD DINNER VINEYARD SONOMA MOUNTAIN

VINEYARD

- Owners/Mgr: Carolyn and Patricia Dinner/Joe Votek
- Appellation: Sonoma Mountain
- Clonal Selection: Wente
- Vine Age: Planted in 1994
- Site: Hillside, northern exposure; dark brown clay loam and gravel with strata of volcanic tuff
- Yield: 1.6 tons/acre

HARVEST

- Harvest Date: September 23
- Harvest Brix: 24.3°
- Growing Season: 2008 began with an exceptionally dry spring and early bud break. Frosts in April significantly lowered cluster counts. Weather stabilized and warmed through summer, with warmer temperatures continuing through harvest. A smaller crop of high quality fruit was able to ripen fully and evenly, developing an excellent balance of sugars and acid. Overall, the 2008 wines are bright and expressive with well-articulated flavors.

WINEMAKING

- Hand-harvested grapes
- Whole cluster, direct to press, cold
- Barrel-fermented with indigenous yeasts; 7 months to completion
- Concurrent, spontaneous malolactic fermentation in barrels
- Aged 16 months in Damy and Seguin Moreau French oak barrels; 63% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unblended, unfinned and unfiltered; bottled January 2010

NOTES

- Our most limited chardonnay is sourced from a tiny parcel within the gravelly acreage of this small, hillside property. The barrel selection named in honor of Paul's daughter Agustina finds opulence and finesse in stunning balance. Luminescent pale yellow in color, it is brightly scented with spiced pear and honeysuckle. The mouth-filling palate unfolds in velvety, well-articulated layers of fresh Fuji apple, kumquat, yeasty brioche and vanilla bean with white ginger and flinty minerality enlivening the enduring finish of this distinctive chardonnay. Alcohol 14.7%