

1998 Paul Hobbs Pinot Noir Cuvee Agustina

Vineyard

- ◆ Owner/Manager: Hyde Family/Larry Hyde
- ◆ Appellation: Carneros, Napa Valley
- ◆ Clone: Calera, Swan
- ◆ Vineyard age: 18 years
- ◆ Site: alluvial sandy-clay loam, gentle east facing hillside
- ◆ Yield: less than 1.8 tons /acre

Harvest

- ◆ Harvest Dates: September 30 to October 2, 1998
- ◆ Harvest Brix: 25.4° avg.
- ◆ Growing Season: The El Niño influenced spring delayed the start of the growing season and contributed to a small crop yield. An extended Indian Summer allowed the fruit to reach maturity with rich, complex flavors.

Winemaking

- ◆ Hand-harvested grapes
- ◆ Fermented in small, open-top stainless steel fermentors.
- ◆ Fermentation with indigenous yeast, 18 to 27 days to completion
- ◆ Malolactic fermentation in barrels
- ◆ Barrel aged 14 months, 75% new *Francois Freres* oak barrels
- ◆ Unblended, unfinned, unfiltered; bottled December 1999

Tasting Notes

- ◆ Inspired by the birth of my daughter, Agustina, I decided to create a label dedicated to the highest expression of the winemaker's art. The wine is a selection of the best barrels of our Hyde Vineyard Pinot Noir. Inviting aromas of black cherry, plum, and anise lead to pure, ripe flavors that continue to evolve in the glass. The silky midpalate shows excellent balance among the tannins, acidity, and fruit. **First Release.** Alcohol 14.3%

92 cases produced