

PAUL HOBBS

1999 PAUL HOBBS PINOT NOIR CUVEE AGUSTINA

VINEYARD

- ◆ OWNER/MANAGER: HYDE FAMILY/LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY
- ◆ CLONE: CALERA
- ◆ VINEYARD AGE: 19 YEARS
- ◆ SITE: ALLUVIAL SANDY-CLAY LOAM, GENTLE EAST FACING HILLSIDE
- ◆ YIELD: 1.4 TONS /ACRE

HARVEST

- ◆ HARVEST DATES: SEPTEMBER 27, 1999
- ◆ HARVEST BRIX: 26.0°
- ◆ GROWING SEASON: THE COOL SUMMER WEATHER IN THE CARNEROS PROMOTED EXCELLENT FLAVOR DEVELOPMENT IN OUR PINOT NOIR. VERY WARM WEATHER IN SEPTEMBER PUSHED THE FLAVORS TO INTENSE PERFECTION JUST PRIOR TO PICKING.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN SMALL, OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ FERMENTATION WITH INDIGENOUS YEASTS, 10 DAYS TO COMPLETION
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 18 MONTHS IN 100% NEW FRENCH OAK BARRELS FROM REMOND, FRANCOIS FRERES, AND SEGUIN MOREAU
- ◆ UNBLENDED, UNFINED, UNFILTERED; BOTTLED APRIL 2001

NOTES

- ◆ CUVEE AGUSTINA PINOT NOIR IS A SELECTION OF THE BEST BARRELS OF OUR HYDE VINEYARD PINOT NOIR. THE WINE HAS A BEAUTIFUL DEEP RED/BLACK COLOR. THE AROMA IS LACED WITH BLUEBERRY AND CHERRY NOTES. ON THE PALATE THE FLAVORS OF RIPE PLUM MINGLE WITH ACCENTS OF BLACK TEA, SMOKE, AND EXOTIC SPICES. THE WINE IS SUPPLE BUT CHEWY, VELVETY AND STRUCTURED. IT IS THE RICHEST PINOT NOIR I'VE EVER MADE. ALCOHOL 14.7%

143 CASES PRODUCED