

2001
PAUL HOBBS
PINOT NOIR
CUVEE AGUSTINA

VINEYARD

- ◆ OWNER/MANAGER: HYDE FAMILY/LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY
- ◆ CLONE: CALERA
- ◆ VINEYARD AGE: 20 YEARS
- ◆ SITE: ALLUVIAL SANDY-CLAY LOAM, GENTLE EAST FACING HILLSIDE
- ◆ YIELD: 1.8 TONS /ACRE

HARVEST

- ◆ HARVEST DATES: SEPTEMBER 13, 2000
- ◆ HARVEST BRIX: 26.0°
- ◆ GROWING SEASON DILIGENT WORK IN THE VINEYARD TO LIMIT A LARGE CROP SET HELPED OPTIMIZE FLAVOR INTENSITY AND RICHNESS IN THE GRAPES. MODERATE SUMMER WEATHER IN THE CARNEROS PROMOTED EXCELLENT DEPTH AND FLAVOR DEVELOPMENT IN OUR PINOT NOIR.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN SMALL, OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ FERMENTATION WITH INDIGENOUS YEASTS
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS, 10 MONTHS TO COMPLETION
- ◆ AGED 16 MONTHS IN 90% NEW FRENCH OAK BARRELS FROM *REMOND*, *FRANCOIS FRERES*, AND *CADUS*
- ◆ UNBLENDED, UNFINED, UNFILTERED; BOTTLED JANUARY 2002

NOTES

- ◆ CUVEE AGUSTINA PINOT NOIR IS A SELECTION OF THE BEST BARRELS OF OUR HYDE VINEYARD PINOT NOIR. THE WINE HAS A DEEP RED/BLUE COLOR. FLAVORS OF RASPBERRY, BLACK CHERRY, RIPE PLUM ARE ENHANCED BY FLORAL AND SPICE AROMATICS. THE WINE IS RICH AND FLAVORFUL, SUPPLE AND BALANCED WITH A LINGERING AFTERTASTE OF FRESH BLACK CHERRIES. ALCOHOL 14.9%

240 CASES PRODUCED

FOR ADDITIONAL INFORMATION, GO TO WWW.PAULHOBBS.COM