

PAUL HOBBS

2007 PINOT NOIR CUVEE AGUSTINA LINDSAY ESTATE VINEYARD RUSSIAN RIVER VALLEY

INAUGURAL VINTAGE

VINEYARD

- Owner/Mgr: Paul Hobbs Winery
- Appellation: Russian River Valley
- Clonal Selections: Calera, Swan
- Vine Age: Planted in 2000
- Site: Goldridge yellow, sandy clay loam, red clay and coarse, gravelly, loam soils
- Yields: 2.8 to 3.2 tons /acre

HARVEST

- Harvest Dates: September 28 & October 2
- Harvest Brix: 25.0°
- Growing Season: The 2007 growing season was preceded by a mild, dry winter. Bud break came early and set a crop of tight clusters of small berries. Summer brought warm, even temperatures through veraison. Several heat spikes in August suggested that crush might begin early but temperatures cooled in early September, allowing ample time for phenolics as well as sugars to reach optimum levels. The result was a slow, steady harvest of exceptional quality, with wines showing great intensity and structure.

WINEMAKING

- Hand-harvested grapes
- Fermented in small, open-top stainless steel fermentors with indigenous yeasts
- 5-day cold soak, 18 days total maceration
- Hand-punched cap
- Concurrent, spontaneous malolactic fermentation in barrels
- Aged 16 months in French oak barrels; 80% new
- Unblended, unfinned and unfiltered; bottled January 2009

NOTES

- The quintessential portrait of assertiveness and refinement in harmony, this inaugural vintage is all about depth and intensity. On the nose, black cherry, plum and floral notes are layered with undertones of damp earth and minerality. The palate is richly textured, offering intriguing layers of the black fruits, anise and earth that will continue to reveal themselves as the wine ages. Tannins are firm and ripe, with balanced acidity adding to the rich mouthfeel and long finish. Alcohol 14.6%