

PAUL HOBBS

2008 PINOT NOIR. CUVEE AGUSTINA LINDSAY ESTATE VINEYARD RUSSIAN RIVER VALLEY

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: 2.5 tons /acre

HARVEST

- Harvest Dates: September 24 - 27
- Harvest Brix: 24.7 - 25.0°
- 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
- Fermented in small, open-top stainless steel fermentors with indigenous yeasts
- 5-day cold soak, 16 days total maceration
- Hand-punched cap
- Native malolactic fermentation in barrels
- Aged 16 months in Damy, Redoux and Seguin Moreau French oak barrels; 74% new
- Unblended, unfinned and unfiltered; bottled January 2010

NOTES

- This very special selection from Lindsay Estate is comprised of just two *massal selections*, or types, of pinot noir. The blend is chosen to showcase texture, concentration and structure. Deep ruby in color, it boasts excellent depth of flavor and elegance on the palate, opening with pure, ripe black cherry and pomegranate along with nuances of cedar, cardamom and Darjeeling tea leaves. Sweet, fine-grained tannins permeate a long finish accented with floral notes and subtle minerality. Alcohol 14.8%