

# PAUL HOBBS

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## 2010 CHARDONNAY, CUVÉE AGUSTINA RICHARD DINNER VINEYARD SONOMA MOUNTAIN

### VINEYARD

- Owners/Mgr: Carolyn and Patricia Dinner/Joe Votek
- Appellation: Sonoma Mountain
- Clonal Selection: Wente
- Vine Age: Planted in 1994
- Site: Northern exposure; dark brown clay loam and gravel with strata of volcanic tuff
- Yield: 2.4 tons/acre

### HARVEST

- Harvest Date: October 16
- Harvest Brix: 23.7°
- Growing Season: 2010 began with a wet winter and spring across Sonoma County. Summer was cool, though as harvest approached temperatures rose. Our pinot noir and chardonnay ripened fully and evenly, allowing sugars and acid to develop in balance. The wines from 2010 are bright, expressive and elegant.

### WINEMAKING

- Hand-harvested grapes
- Whole cluster, direct to press, cold
- Barrel-fermented with indigenous yeasts; 5 months to completion
- Concurrent, spontaneous malolactic fermentation in barrels
- Aged 15 months in François Frères, Seguin Moreau and Calvin French oak barrels; 80% new
- Aged *sur lies*; biweekly *bâtonnage*
- Unblended, unfinned and unfiltered; bottled January 2012

### NOTES

- Our Cuvée Agustina Chardonnay exhibits a tantalizing golden opal hue, and is perfumed with golden delicious apple, pear, baking spices, caramel and a touch of exotic citrus. The palate is intoxicatingly powerful, offering concentrated vanilla, caramel, cinnamon and toasty spice flavors. Layers of minerality lead to a seemingly endless finish. Alcohol 14.1%