

PAUL HOBBS

2010 PINOT NOIR, CUVÉE AGUSTINA KATHERINE LINDSAY ESTATE RUSSIAN RIVER VALLEY

VINEYARD

- Owner/Mgr: Paul Hobbs Winery
- Appellation: Russian River Valley
- Clonal Selections: Calera, Swan
- Vine Age: Planted in 2000
- Site: Multiple exposures; Goldridge sandy clay loam, red clay and coarse, gravelly soils
- Yields: 3.1 tons /acre

HARVEST

- Harvest Dates: October 3 to 4
- Harvest Brix: 25.2°
- 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
- Fermented in small, open-top stainless steel fermentors with indigenous yeasts
- 5-day cold soak, 15 days total maceration
- Hand-punched cap
- Direct to press; 11% whole cluster
- Native malolactic fermentation in barrels
- Aged 15 months in small French oak barrels; 75% new
- Unblended, unfined and unfiltered; bottled January 2012

NOTES

- This special selection from Katherine Lindsay Estate is comprised of two *massal selections*, or types, of pinot noir. The blend is chosen to showcase texture, concentration and structure. Bright magenta in color, it boasts intense depth of flavor on the palate, opening with pure, ripe black cherry and raspberry along with nuances of fresh earth and Darjeeling tea leaves. Round, supple tannins complement a long finish, which is highlighted with floral notes and subtle minerality. Alcohol 14.6%