

# PAUL HOBBS

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## 2012 PINOT NOIR, CUVÉE AGUSTINA KATHERINE LINDSAY ESTATE RUSSIAN RIVER VALLEY

### VINEYARD

- Owner: Paul Hobbs Winery
- Clonal Selection: Calera
- Rootstock: 3309
- Plant Date: 2000
- Soils: Goldridge sandy clay loam, red clay, and coarse, gravelly soils
- Exposure: Varied
- Trellis: Bilateral cane
- Yield: 3.2 tons/acre

### GROWING SEASON

- Summary: The 2012 growing season has been described by many as “textbook perfect”. Temperate summer days moderated plant growth, contributing to smaller cluster and berry size during lag phase, leading to increased concentration of flavors. An idyllic Indian summer finished the maturation process, producing fruit with exceptional character and intensity.
- Harvest Date: October 4<sup>th</sup>
- Harvest Brix: 25.4°

### WINEMAKING

- Hand harvested at night
- Hand sorted, cold; no whole cluster inclusion
- 6 day cold soak, 18 days total maceration
- Fermented with indigenous yeasts in small, open-top, stainless steel tanks
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels, 70% new
- Coopers: Cadus, Damy, Louis Latour, Francois Frères
- Unfined and unfiltered; bottled January 2014

### NOTES

- Named for Paul’s eldest daughter and produced only in the best vintages, Cuvée Agustina represents an unparalleled expression from block A9 in the southeast corner of our Katherine Lindsay Estate vineyard. This wine is distinguished by the selection of barrels and blended to showcase texture, concentration and structure. Deep garnet in color, this assertive and refined wine shows exotic aromas of red cherry, boysenberry, plum, rose petal, bergamot, clove, and sandalwood. The mouth feel is pure and vibrant with notes of earl gray tea and juicy black raspberries guiding towards a long and precise finish. Alcohol 14.2%