

PAUL HOBBS

2014 PINOT NOIR, CUVÉE AGUSTINA KATHERINE LINDSAY ESTATE RUSSIAN RIVER VALLEY

VINEYARD

- Owner: Paul Hobbs Winery
- Clonal Selection: Calera, Swan
- Rootstock: 3309, 101-14
- Plant Date: 2000
- Soils: Red clay, and coarse, gravelly soils
- Exposure: Varied
- Trellis: Bilateral cane
- Yield: 2.2 tons/acre

GROWING SEASON

- Summary: 2014 was the third straight outstanding growing season in a row, following the excellent 2012 and 2013 vintages. Dry winter and spring conditions limited canopy vigor, and a warm growing season with a lack of extreme heat spikes resulted in prolonged, even ripening through harvest. The resulting wines possess great site specificity, depth and quality.
- Harvest Date: September 15th & September 20th
- Harvest Brix: 25.1°

WINEMAKING

- Hand-harvested, picked at night
- Hand-sorted, cold; 6% whole cluster inclusion
- Fermented with indigenous yeasts in small, open-top, stainless steel tanks
- 6-day cold soak, 17 days total maceration
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels, 82% new
- Coopers: Cadus, Damy, Louis Latour, Francois Frères
- Unfined and unfiltered; bottled January 2016

NOTES

- Named for Paul's eldest daughter and produced only in top vintages, Cuvée Agustina represents an unparalleled expression from block A9 in the southeast corner of our Katherine Lindsay Estate Vineyard. Our very best barrels are selected for their texture, concentration and structure. This intense garnet wine brims with complex aromas and flavors of black tea, anise, lavender and fleshy black cherry fruit. Velvety tannins and vibrant acidity lend dimension and energy through the long finish. Aged 15 months in French oak barrels, 82% new.