

1995  
PAUL HOBBS  
CHARDONNAY  
CUVEE AGUSTINA

**VINEYARD**

- ◆ OWNER/MANAGER: RICHARD DINNER/JIM KATON
- ◆ APPELLATION: SONOMA MOUNTAIN
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ AGE: 12 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, CLAY-LOAM WITH LENS OF VOLCANIC TUFT
- ◆ YIELD: 2.2 TONS/ACRE

**WINEMAKING**

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT-TO-PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEAST, 6 TO 14 WEEKS TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION
- ◆ BARREL AGED 11 MONTHS, 100% NEW FRENCH OAK, SUR-LIES AND STIRRED
- ◆ UNBLENDED, UNFINED, UNFILTERED; BOTTLED SEPTEMBER 1995

**NOTES**

- ◆ 1994 WAS THE YEAR OF BIRTH OF MY FIRST CHILD, AGUSTINA LINDSAY, BORN JULY 3 WHILE HER DOCTOR WAS AT THE COAST WINDSURFING. 1994 WAS ALSO A VINTAGE OF UNCOMMON QUALITY. WITH THE SAME ELEMENT OF SHEAR EXCITEMENT, TREPIDATION AND GOOD FORTUNE, WHICH GAVE RISE TO AGUSTINA, *PAUL HOBBS WINERY* SET OUT TO HONOR THE MAGNIFICENCE OF NATURE'S CONCERT WITH MAN. OUR GOAL WAS TO MAKE A WINE OF TRULY EXCEPTIONAL PROPORTIONS, BEYOND ANY WINE WE HAD EVER MADE BEFORE. WE FOUND THE GRAPES GROWING HANDSOMELY ON OLD VINES PERCHED HIGH ON THE EASTERN FLANK OF SONOMA MOUNTAIN AT THE DINNER VINEYARD. CAREFUL INDIVIDUAL VINIFICATION USING ONLY ANCIENT WINEMAKING TECHNIQUES PRODUCED FOUR (4) BARRELS OF *CUVEE AGUSTINA*.