

1996
PAUL HOBBS
CHARDONNAY
CUVEE AGUSTINA

VINEYARD

- ◆ OWNER: CAROLINE AND PATTI DINNER
- ◆ APPELLATION: SONOMA MOUNTAIN
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ AGE: 14 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, CLAY-LOAM WITH LENS OF VOLCANIC TUFT
- ◆ YIELD: 2.8 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: SEPTEMBER 4, 5 AND 6, 1996
- ◆ HARVEST BRIX: RANGE: 22.6 - 23.7
- ◆ GROWING SEASON: THE 1996 CROP WAS marginally larger than 1995, both were tiny. Weather on Sonoma Mountain for the growing period was generally moderate and, in the final weeks leading up to harvest the days remained long and warm with very cold nights. In this respect 1996 was superior to 1995, a vintage which finished dry and hot causing many plants to suffer down the home stretch. Again, as in 1995, berry size was very small yielding fruit of remarkable concentration.

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 14 MONTHS, 83% 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 THAT 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. AND, WE CARRY THAT TRADITION ON TO THIS DAY. 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 (1 1) BARRELS OF *CUVEE AGUSTINA*.

290 CASES PRODUCED.