

1997
PAUL HOBBS
CHARDONNAY
CUVEE AGUSTINA

VINEYARD

- ◆ OWNER/MANAGER: CAROLINE AND PATRICIA DINNER/JOE VOTEK
- ◆ APPELLATION: SONOMA MOUNTAIN
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ VINEYARD AGE: 15 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, GRAY CLAY-LOAM WITH STRATA OF VOLCANIC TUFT
- ◆ YIELD: 2.5 TONS/ACRE

HARVEST

- ◆ HARVEST DATES: SEPTEMBER 2, 1997
- ◆ HARVEST BRIX: 23.6°
- ◆ GROWING SEASON: SPRING CONDITIONS WERE WARM AND DRY LEADING TO AN EARLY BUD BREAK; MODERATE SUMMER TEMPERATURES AFFORDED THE BERRIES EXTENDED TIME ON THE VINE RESULTING IN OPTIMAL MATURITY.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT TO PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEAST, 6 TO 8 MONTHS TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION
- ◆ BARREL AGED 13 MONTHS, 92% NEW FRENCH OAK, *SUR-LIES* AND STIRRED
- ◆ UNBLENDED, UNFINED, UNFILTERED; BOTTLED DECEMBER 1998

TASTING NOTES

- ◆ WITH MY FIRST CHILD AGUSTINA LINDSAY IN MIND, MY HOPE IS TO MAKE A WINE THAT HONORS THE MAGNIFICENCE OF NATURE'S CONCERT WITH MAN. THE DINNER VINEYARD, PERCHED HIGH ON THE EASTERN FLANK OF SONOMA MOUNTAIN, PRODUCES GRAPES THAT MATCH THESE EXPECTATIONS. THE RESULTING WINE HAS A BOUQUET OF HONEYED APPLES AND CITRUS, THAT DISPLAYS RICH FRUIT ON THE PALATE. THE EXCELLENT STRUCTURE PROMISES YEARS OF ENJOYABLE DRINKING. ALCOHOL 14.3%

290 CASES PRODUCED

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