

PAUL HOBBS

1998
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: 16 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, GRAY CLAY-LOAM WITH STRATA OF VOLCANIC TUFT
- ◆ YIELD: 2.2 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: OCTOBER 14, 1998
- ◆ HARVEST BRIX: 23.7°
- ◆ GROWING
SEASON: THE EL NIÑO INFLUENCED SPRING DELAYED THE START OF THE GROWING SEASON AND CONTRIBUTED TO A SMALL CROP YIELD. AN EXTENDED INDIAN SUMMER ALLOWED THE FRUIT TO REACH MATURITY WITH RICH, COMPLEX FLAVORS.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT TO PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEAST, 2 MONTHS TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION
- ◆ BARREL AGED 14 MONTHS, 100% NEW *FRANCOIS FRERES* OAK BARRELS, *SUR-LIES* AND STIRRED
- ◆ UNBLENDED, UNFINED, UNFILTERED; BOTTLED DECEMBER 1999

TASTING NOTES

- ◆ INSPIRED BY THE BIRTH OF MY DAUGHTER, AGUSTINA, I DECIDED TO CREATE A LABEL DEDICATED TO THE HIGHEST EXPRESSION OF THE WINEMAKER'S ART. THE WINE IS A SELECTION OF THE BEST BARRELS OF OUR RICHARD DINNER VINEYARD CHARDONNAY. WITH LOADS OF OPULENT FRUIT BALANCED BY THE CRISP MINERAL TEXTURE THAT GENTLY ROLLS ALONG THE PALATE, THIS IS AN ELEGANT WINE, APPROPRIATE FOR THE MOST SPECIAL OF DINING EXPERIENCES. ALCOHOL 14.3%

98 CASES PRODUCED