

1999
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: 17 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, GRAY CLAY-LOAM WITH STRATA OF VOLCANIC TUFT
- ◆ YIELD: 2.7 TONS/ACRE

HARVEST

- ◆ HARVEST DATES: OCTOBER 8, 1999
- ◆ HARVEST BRIX: 25.0°
- ◆ GROWING SEASON: COOL SUMMER WEATHER ON SONOMA MOUNTAIN CONTRIBUTED TO A LONG GROWING SEASON IN 1999. THIS PRODUCED EXCELLENT FLAVOR RETENTION IN THE FRUIT, WITH HIGH ACIDITY AND LOW PH. THE WARM SUNNY WEATHER OF EARLY AUTUMN FULLY RIPENED THIS HIGH ELEVATION CHARDONNAY TO OPTIMUM MATURITY.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER, DIRECT TO PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEASTS, 8 MONTHS TO COMPLETION
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 14 MONTHS IN 100% NEW *FRANCOIS FRERES* AND *CADUS* FRENCH OAK BARRELS, *SUR-LIES* AND STIRRED
- ◆ BOTTLED UNFINED AND UNFILTERED, JANUARY 2001

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. CUVEE AGUSTINA IS A SELECTION OF THE BEST BARRELS OF OUR RICHARD DINNER VINEYARD CHARDONNAY. AN UNDERLYING MINERAL STRUCTURE EXPANDS TO ENCOMPASS RIPE BOSC-PEAR, HONEY, AND VANILLA FLAVORS. THIS SUPER RICH, POWERFUL WINE REVEALS EVEN MORE DEPTH ON THE FINISH. ALCOHOL 14.7%

229 CASES PRODUCED

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