

2002 CHARDONNAY CUVEE AGUSTINA RICHARD DINNER VINEYARD SONOMA MOUNTAIN

VINEYARD

- ◆ OWNER/MGR: CAROLINE AND PATRICIA DINNER / JOE VOTEK
- ◆ APPELLATION: SONOMA MOUNTAIN
- ◆ CLONE: OLD WENTE, ROBERT YOUNG SELECTION
- ◆ VINE AGE: 20 YEARS
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, GRAY CLAY-LOAM WITH STRATA OF VOLCANIC TUFT
- ◆ YIELD: 1.7 TONS / ACRE

HARVEST

- ◆ HARVEST DATES: SEPTEMBER 29 – OCTOBER 9, 2001
- ◆ HARVEST BRIX: 25.4°
- ◆ GROWING SEASON: A COLD SPRING WHICH RESULTED IN LATE BUD BREAK, FOLLOWED BY A RELATIVELY WARM SUMMER, PRODUCED CONCENTRATED, BIG-STYLE WINES. ADDITIONALLY, MUCH WORK IN THE VINEYARD TO LIMIT A LARGE CROP SET HELPED TO FURTHER OPTIMIZE FLAVOR INTENSITY AND RICHNESS IN THE GRAPES.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEASTS; 8 MONTHS TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS; 3 MONTHS TO COMPLETION
- ◆ AGED 15 MONTHS IN 86% NEW FRENCH OAK BARRELS FROM REMOND, FRANCOIS FRERES, AND CADUS
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED JANUARY 2004

NOTES

- ◆ CUVEE AGUSTINA, NAMED FOR PAUL'S DAUGHTER, IS A SELECTION OF THE BEST BARRELS OF OUR RICHARD DINNER VINEYARD CHARDONNAY. WITH AROMAS OF HONEYSUCKLE, PEAR, VANILLA CUSTARD AND TOAST, THIS FULL-BODIED WINE, RICH IN FIG AND LEMON FLAVORS, UNFOLDS WITH A BEAUTIFUL, LONG FINISH. ALCOHOL 14.8%

161 CASES PRODUCED