

Paul Hobbs

2003 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: 21 years
- ◆ Site: Hill side, northern exposure, gray clay-loam and gravel with sub-soil lens of volcanic tuft
- ◆ Yield: Less than 1 ton /acre

Harvest

- ◆ Harvest Dates: October 2 - 9, 2003
- ◆ Harvest Brix: 24.2° - 25.0°
- ◆ Growing Season: The 2003 growing season began as a difficult one with hot and cold spikes. Rain in late spring prolonged bud break, and resulted unusual ripening patterns. Diligent work in the vineyard throughout a consistently warm summer resulted in wines of complexity and power.

Winemaking

- ◆ Hand-harvested grapes
- ◆ Whole cluster press
- ◆ Barrel fermented with indigenous yeasts; 2 months to completion
- ◆ Concurrent spontaneous malolactic fermentation in barrels; 6 months to completion
- ◆ Aged 15 months in Francois Freres, Seguin Moreau, Cadus, and Alan Fouquet French oak barrels; 89% new
- ◆ Unblended, unfinned and unfiltered; bottled January 2005

Notes

- ◆ Cuvee Agustina, named for my daughter, is a selection of the best barrels of our Richard Dinner Vineyard Chardonnay. It is produced only in the very best vintages. Warm gold in color with a nose of honeysuckle and spice, this wine is unctuous and mouth-filling. On the palate, flavors of pear and spiced apple intermix with lively notes of orange blossom and lemon custard, which linger through the enduring, velvety finish. Alcohol 14.8%

201 cases produced