

Paul Hobbs

2004 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: 22 years
- ◆ Site: Hill side, northern exposure, gray clay-loam and gravel with sub-soil lens of volcanic tuft
- ◆ Yield: 1,7 ton /acre

Harvest

- ◆ Harvest Dates: September 24, 2004
- ◆ Harvest Brix: 24.7°
- ◆ Growing Season: The growing season began with warm, dry weather in March, resulting in early bud break. A long summer of even temperatures had a moderating effect, lowering yields and maximizing complexity in the fruit. Six days of heat in the first week of September increased flavor intensity and led to an early harvest.

Winemaking

- ◆ Hand-harvested grapes
- ◆ Whole cluster press
- ◆ Barrel fermented with indigenous yeasts; 1 month to completion
- ◆ Concurrent spontaneous malolactic fermentation in barrels; 6 months to completion
- ◆ Aged 15 months in Francois Freres, Seguin Moreau, Cadus and Damy French oak barrels; 80% new
- ◆ Unblended, unfinned and unfiltered; bottled January 2006

Notes

- ◆ The 12th vintage of our Cuvee Agustina Chardonnay, created in honor of Paul's daughter, is a deep, luminescent gold in the glass, and perfumed with Asian pear, vanilla and spice. Mouth-coating, full-bodied and silky in texture, it displays concentrated flavors of granny smith apple, pear and vanilla on the palate. Signature notes of mineral and spice lead to an enduring, toasty finish, completing a structured portrait of our best barrels from this distinctive vineyard.
Alcohol 14.8%