

# PAUL HOBBS

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## 2005 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: PLANTED IN 1994
- ◆ SITE: HILLSIDE, NORTHERN EXPOSURE, GRAY CLAY-LOAM AND GRAVEL WITH SUB-SOIL LENS OF VOLCANIC TUFT
- ◆ YIELD: 0.9 TONS / ACRE

### HARVEST

- ◆ HARVEST DATE: OCTOBER 16
- ◆ HARVEST BRIX: 24.8°
- ◆ GROWING SEASON: EXTENDED, COOL SPRING WEATHER RESULTED IN LATE BUD BREAK. AN IDEAL, LONG, TEMPERATE GROWING SEASON FOLLOWED, ALLOWING FOR SLOW, FULL AND EVEN RIPENING OF THE FRUIT. HARVEST BEGAN LATER THAN USUAL. THE RESULTING WINES CAN BE CHARACTERIZED AS RICH AND ELEGANT WITH GORGEOUS AROMATICS.

### WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ WHOLE CLUSTER PRESS
- ◆ BARREL FERMENTED WITH INDIGENOUS YEASTS; 2 MONTHS TO COMPLETION
- ◆ CONCURRENT SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS; 5 MONTHS TO COMPLETION
- ◆ AGED 11 MONTHS IN FRANCOIS FRERES, SEGUIN MOREAU, CADUS, REMOND, DAMY AND ALAIN FOUQUET FRENCH OAK BARRELS; 89% NEW
- ◆ AGED SUR LIES AND STIRRED BIWEEKLY
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED JANUARY 2007

### NOTES

- ◆ THE LONG, COOL GROWING SEASON IN 2005 RESULTED IN A PARTICULARLY INTRIGUING AND OPULENT CUVEE AGUSTINA THAT IS RADIANT GOLD IN COLOR AND OFFERS ABUNDANT AROMAS OF SPICED PEAR AND ORANGE BLOSSOM. OVERLAYING ITS SIGNATURE UNCTUOUS, SATINY TEXTURE IS A PALATE OF PURE, FOCUSED FRUIT, WITH A SLIGHTLY MORE TROPICAL CHARACTER IN THIS VINTAGE, FRAMED BY NOTES OF TOASTY BRIOCHE AND NUTMEG. LIVELY ACIDITY IS THE PERFECT FINALE TO THIS LUXURIANT WINE. ALCOHOL 14.7%