

# PAUL HOBBS

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## 2016 CHARDONNAY RICHARD DINNER VINEYARD, CUVÉE AGUSTINA SONOMA MOUNTAIN, SONOMA COUNTY

### VINEYARD

- Owner: Carolyn & Patricia Dinner
- Sourced from: block 4a | block 1a
- Clonal selection: Old-Wente, 72
- Rootstock: 5c, 3309
- Plant date: 1994, 2012
- Soils: Spreckles loam, gullied land (exposed coastal sandstone)
- Exposure: 2-15% slopes, northeastern facing
- Trellis and pruning: quadrilateral cordon
- Yield: 2.36 tons/acre

### GROWING SEASON

A true test of our vineyard team's mettle, the challenges of the 2016 season commenced early with cold, damp, windy conditions during bloom causing poor set, and unevenly ripened clusters - what is known as 'shot berries'. The remainder of the season steadied, and with much handwork and fruit thinning, delivered ripe and balanced fruit of high quality. Harvest was early across the board, a common occurrence when the vine carries a light crop.

### HARVEST

- Hand-harvested at night, sheers only
- Harvest date: September 10<sup>th</sup>, 20<sup>th</sup>

### WINEMAKING

- Whole cluster pressed while still cold from the field
- Barrel fermented with indigenous yeasts; 7 months to completion
- Spontaneous malolactic fermentation in barrel
- Sur lie aging, biweekly bâtonnage
- Aged 15 months in French oak barrels; 70% new
- Coopers: Damy, Francois Frères, Louis Latour, Cadus
- Bottled unfined and unfiltered; January, 2018

### TASTING NOTES

A barrel selection sourced from the small, hillside vineyard, named in honor of my eldest daughter, Agustina, is distinctly deep straw yellow that leads to aromas of white pepper, brioche, and chamomile flower. A round texture on the palate surrounds flavors of white chocolate, vanilla, and spiced pears backed by ample acidity. The chalky mineral character of this wine interacts through the long, energetic finish, framed by the vineyard's unique gravel and clay soils found on the sloping terrain. Delightful with creamy cauliflower soup with melted leeks, spaghetti alla foriana, or winter chicories with poached pears & creamy blue cheese dressing. Serve at 45°-50° F.