

PAUL HOBBS

2016 PINOT NOIR KATHERINE LINDSAY ESTATE, CUVÉE AGUSTINA RUSSIAN RIVER VALLEY, SONOMA COUNTY

VINEYARD

- Owner: Paul Hobbs Winery
- Sourcing: row selection of blocks a3, a6, a7, a9
- Clonal selection: Calera, Swan
- Rootstock: 101-14, 420a, 3309
- Plant date: 2000
- Soils: Sebastopol sandy loam
- Exposure: 2-30% slope, varied exposure
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cordon | block a7, a9: bilateral cane
- Yield: 1.77 tons/acre

Comment [TH1]: update

GROWING SEASON

A true test of our vineyard team's mettle, the challenges of the 2015 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 dates: September 10th, 12th

Comment [TH2]: update

WINEMAKING

- Hand-sorted while still cold from the field; 6% whole cluster inclusion
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- 5-day cold soak, 16 day maceration
- Gentle punchdowns and pumpovers
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels; 75% new
- Coopers: Cadus, Damy, Francois Frères, Gauthier, Louis Latour
- Bottled unfinned and unfiltered; January, 2017

TASTING NOTES

Deep ruby with a rich blue hue, the 2015 Cuvée Agustina Pinot Noir from the Katherine Lindsay Estate captivates with an aromatic complexity of crushed blackberry, high-toned raspberry, bergamot and violet. Flavors of fleshy black cherry and vanilla seamlessly integrate within a rich, full body. Silky tannins and salivating acidity lend a manifest dynamism to this wine. Complement with seared foie drizzled with a sour cherry reduction, or in wintertime, enjoy with freshly shaved truffles atop a simple risotto. Serve at 50°-55° F.

Comment [TH3]: update