

PAUL HOBBS

2019 PINOT NOIR KATHERINE LINDSAY ESTATE, CUVÉE AGUSTINA RUSSIAN RIVER VALLEY, SONOMA COUNTY

VINEYARD

- Owner: Paul Hobbs Winery
- Sourcing: 1.0 acres of block a9, 0.6 acres of block a1, 0.2 acres of block a1, 0.3 acres of block a3, 0.1 acres of block a7
- Clonal selection: Calera, Swan, 115
- 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 and cane)
- Yield: 2.14 tons/acre

GROWING SEASON

2019 was truly a remarkable year that may in time prove to be the standout vintage of the decade. The season began with steady winter precipitation and cool springtime temperatures helping preserve soil moistures throughout much of the growing season. After a rare May rainstorm, warm and dry conditions followed providing an optimal bloom and fruit set. The mild temperatures over the summer allowed grapes to ripen slowly and develop their phenolics gradually on the vine, a welcome sign for our team. After the record-breaking 2018 crop, 2019 came in much closer to historical averages. Harvest kicked off September 6 and lasted seven weeks, within its typical timeframe, bringing in fruit with exceptional energy, precision, purity of flavors, and superb balance.

HARVEST

- Hand-harvested at night, shears only
- Harvest dates: September 18 - 20

WINEMAKING

- Hand-sorted while still cold from the field; 7% whole cluster inclusion
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- 5-day cold soak, 18 day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels; 70% new
- Coopers: Louis Latour, Leroi, Billon, Taransaud, François Frères
- Bottled unfiltered and unfiltered; January, 2021

TASTING NOTES

Named for my eldest daughter, Cuvée Agustina is a barrel selection from our Katherine Lindsay Estate that exudes refinement and class. Our new vintage brings an alluring dark ruby and fragrant boysenberry, anise, and hibiscus tea. Black raspberry and Damson plum add depth along the mid-palate leading to flavors of savory thyme and an iron-like minerality that introduces a bright acidity and firm tannins to the wine's elegant texture that holds through the long finish.