

# PAUL HOBBS

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## 2022 PINOT NOIR CUVÉE AGUSTINA, KATHERINE LINDSAY ESTATE RUSSIAN RIVER VALLEY

### VINEYARD

- Clonal selection: Calera, 115, Swan
- Rootstock: 101-14, 420a, 3309
- Plant date: 2000
- Soil: Sebastopol sandy loam
- Exposure: 2-30% slope, varied exposure
- Trellis and pruning: bilateral cordon and cane, vertical shoot positioning (vsp)

### GROWING SEASON

The '22 growing season presented a few challenges—especially down the home stretch—reminding us that adversity often breeds surprising insights and learnings that an otherwise relatively benign path cannot. The '22 vintage showcases the resilience of diligently farmed vineyards. Therein lies the silver lining.

Winter and early spring brought little rain and mild temperatures across Napa and Sonoma Counties leading to an early bud break, and a strong, well-defined bloom. During the first week of June, a surprise deluge caused moderate berry shatter (i.e., coulure (fr.) a failure of grapes to develop after flowering) in certain vineyards. That, combined with dry soils, kept yields low and berries small, a promising setup for concentrated color and flavors. A temperate summer helped produce uniform ripening and our reliably cool nights, with diurnal dips into the 50s, kept acidity levels high and bright. Harvest commenced on August 22—our earliest harvest on record—followed swiftly by a final heat spell in early September with temperatures peaking at 117°F at some locations. Early harvests tend to be compressed, and the heat accelerated its pace. Despite the travails, however, the wines are deeply flavored, layered, and complex, with superb balance and energy.

### HARVEST

- Hand-harvested at night, shears only
- September 6-8

### WINEMAKING

- Varietal composition: 100% pinot noir
- Hand-sorted while still cold from the field; 11% whole cluster inclusion
- Indigenous yeast fermentation
- 5-day cold soak, 17-day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels; 43% new
- Bottled unfiltered and unfiltered; January 2024

### TASTING NOTES

A deep ruby-red color greets in the glass. Aromas of wild berry, pomegranate, and violet harken to autumn underlined with black tea, champiñón, and a mineral, slightly silty riverbed note. The dynamic palate focuses on the interplay between fruit and earth: bright cherry and Seville orange-spritzed cranberry compote open to hints of red clay and black pepper. The long, seamless finish is velvety and grippy, all in elegant balance.