

# PAUL HOBBS

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## 2018 PINOT NOIR

KATHERINE LINDSAY ESTATE, CUVÉE AGUSTINA  
RUSSIAN RIVER VALLEY, SONOMA COUNTY

### VINEYARD

- Owner: Paul Hobbs Winery
- Sourcing: .22 acres of block a3, .08 acres of block a1, .16 acres of block a7, .62 acres of block a9
- 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: 3.6 tons/acre

### GROWING SEASON

After 2017 received record-breaking rainfall, 2018 brought another winter with wet weather that continued through February. By early spring, dry and sunny conditions allowed for an ideal fruit set. Mild summer temperatures with no prolonged heat spikes provided an abundant crop, leading us to make up to four yield thinning passes in our vineyards. The moderate temperatures extended into fall, resulting in exceptional phenolic development allowing fruit to slowly mature on the vine. Fruit was harvested a full two weeks later than average, delivering elegant structure, brightness of flavors, and naturally balanced acidity.

### HARVEST

- Hand-harvested at night, shears only
- Harvest dates: September 25, 26

### WINEMAKING

- Hand-sorted while still cold from the field; 10% whole cluster inclusion
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- 5-day cold soak, 16 day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels; 70% new
- Coopers: Cadus, Damy, Francois Frères, Taransaud, Leroi
- Bottled unfiltered and unfiltered; January, 2020

### TASTING NOTES

Named for my eldest daughter, Cuvée Agustina represents the pinnacle expression of our Katherine Lindsay Estate with the finest barrels selected for their texture, concentration and structure. This bright, saturated crimson wine is fragrant with boysenberry, anise, and earthy notes of wet forest floor. 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.