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 a6, a7, a9
- Clonal selection: Calera, Swan
- Rootstock: 101-14, 3309
- Plant date: 2000
- Soil: Sebastopol sandy loam
- Exposure: 2-30% slope, varied exposure
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cordon | block a6, a7, a9: bilateral cane
- Yield: 1.82 tons/acre

GROWING SEASON
The 2016 growing season was cooler on average than the previous three vintages, with lower temperatures during the day and cooler nights. Although harvest started a week earlier than average, weather remained stable throughout the growing season. No significant heat spikes took place during the ripening phase, yet fruit came in all at once over a two to three-week period. Overall, the 2016 delivers optimal quality and an expressive fruit profile.

HARVEST
- Hand-harvested at night, sheers only
- Harvest dates: September 17th

WINEMAKING
- Hand-sorted while still cold from the field; 15% 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: Damy, Francois Frères, Gauthier, Louis Latour, Remond
- Bottled unfined and unfiltered; January, 2018

TASTING NOTES
From designated blocks off our small, thirteen-acre estate vineyard, this selection displays deep ruby with light purple edges and alluring aromas of dark cherry, wild raspberry, and violet. Flavors of citrus zest and dried lavender against a core of refined fruit complement the wine's finely grained tannins. The finish is long and complex, embracing the wine's brisk acidity. Feature with grilled lamb rack alongside charred carrots seasoned with parsley and anchovy persillade, or red kuri squash soup with caramelized fennel and fennel pollen. Serve at 50°-55° F.