

PAUL HOBBS

2016 PINOT NOIR GOLDROCK ESTATE SONOMA COAST

VINEYARD

- Owner: Paul Hobbs Winery
- Sourcing: block 1, block 9
- Clonal selection: 90% 115, 10% 777
- Rootstock: rg
- Plant date: 2005
- Soils: Goldridge
- Exposure: full exposure
- Trellis and pruning: bilateral cane
- Yield: 2.65 tons/acre

GROWING SEASON

A true test of our vineyard team's mettle, the challenges of the 2016 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, shears only
- Harvest dates: September 13th, 15th

WINEMAKING

- Hand-sorted while still cold from the field; 13% whole cluster inclusion
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- 5-day cold soak, 15 day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels; 50% new
- Coopers: Damy, Francois Frères, Gauthier, Louis Latour, Leroi
- Bottled unfinned and unfiltered; January, 2018

TASTING NOTES

In the far northwest corner of the Sonoma Coast appellation, near the town of Annapolis, the vineyard sits just five miles from the Pacific Ocean, and provides a poignant setting for producing wine with great precision and intensity. The inaugural vintage shows a striking shade of violet and generous aromas of fresh black cherry, boysenberry, and dried rosemary. A smooth entry expands to a densely-packed palate of blueberry, tart strawberry, and accents of sweet baking spice. The interplay of power and elegance from this wine offers a pleasing textural tension, lending to a long, complex finish. Accompany with rosemary salt roasted chicken with savory root vegetables and ruby beets, or quinoa with hazelnuts, apple, and barberries. Serve at 50°-55° F.