

PAUL HOBBS

2017 PINOT NOIR FRAENKLE CHESHIER VINEYARD RUSSIAN RIVER VALLEY

VINEYARD

- Owner: Oliver Fraenkle
- Clonal selection: 667, 777
- Rootstock: 101-14
- Plant Date: 2001
- Soils: Goldridge fine sandy loam, Pajaro fine sandy loam
- Exposure: 0-3% slope, full exposure
- Trellis and pruning: vertical shoot positioned (vsp) | unilateral cordon
- Yield: 2.0 – 2.7 tons/acre

GROWING SEASON

Following five consecutive years of drought, 2017 provided record-setting winter rainfall that filled our reservoirs, and helped replenish soils and aquifers alike. Spring lead with dry conditions that facilitated an optimal fruit set before summer commenced with warm-cold day cycles, critical for slow flavor development and preserving acid. A series of late summer heat waves increased the rate of maturation which was followed by a prolonged series of cool days in mid-September, completing the ripening process at a gradual pace. By early October, all our fruit was harvested and displayed balance and energy at time of picking, maintaining desired levels of acid and sugar.

HARVEST

- Hand-harvested at night, sheers only
- Harvest dates: September 28th

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 10 months in French oak barrels; 64% new
- Coopers: Damy, Francois Frères, Leroi, Louis Latour, Remond
- Unfined and unfiltered; bottled August 2018

TASTING NOTES

Located in the area known as Sebastopol Hills, just west of the town of Sebastopol, the wine displays a vivid Rhodolite garnet with lifted aromas of Satsuma orange, black cherry, raspberry and accents of cinnamon spice. Refined, firm tannins and bright acidity match opulent flavors of cranberry, blueberry and a red slate-like minerality evolving into a long finish. Accompany with charred brassicas with Early Girl tomatoes and olive oil. Serve at 50°-55° F.