

PAUL HOBBS

2017 PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARD

- Sources: Katherine Lindsay Estate, Schell Ranch Estate, Roger Wishard Estate, Cleary Estate, Goldrock Estate, Fraenkle Cheshire, Dona Margarita
- Clonal selection: 828, 777, 115, 667, Calera, Pommard, 114, Mt. Eden, Swan, Beba, ch-96/97, 943, 23, 114, 2a
- Rootstocks: 101-14, 420a, rg, swz, 3309
- Sites: Various exposures, and soils including Sebastopol Series, Goldridge yellow, sandy clay loam, red clay and coarse, gravelly, loam soils
- Yield: 0.9 - 4.5 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, shears only
- Harvest dates: September 2nd – 28th

WINEMAKING

- Hand-sorted while still cold from the field
- 8% 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; 45% new
- Coopers: Atelier, Cadus, Damy, Francois Frères, Gauthier, Louis Latour, Remond, Leroi
- Unfined and unfiltered; bottled August 2018

TASTING NOTES

Highlighting a collection of estate and grower parcels that are defined by their proximity to the coast and Russian River, the wine displays a crimson hue and aromas of violet, Earl grey tea, and baked sour cherry. The velvet texture on the palate combines with flavors of Damson plum, red clay, and orange peel that ends with fresh acidity that lifts the palate, lengthening the wine's finish. Enjoyable with a Brabander goat cheese from Holland or roasted wild mushroom tartine. Serve at 50°-55° F.