

PAUL HOBBS

2018 PINOT NOIR GOLDROCK ESTATE SONOMA COAST, SONOMA COUNTY

VINEYARD

- Owner: Paul Hobbs Winery
- Sourcing: block 1, 9
- Clonal selection: 115, 777
- Rootstock: rg
- Plant date: 2005
- Soils: Goldridge
- Exposure: full exposure
- Trellis and pruning: bilateral cane
- Yield: 3.3 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 24, October 12

WINEMAKING

- Hand-sorted while still cold from the field; 11% whole cluster inclusion
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- 5-day cold soak, 17 day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels; 53% new
- Coopers: Francois Frères, Damy, Cadus, Louis Latour, Leroi
- Bottled unfiltered and unfiltered; January, 2020

TASTING NOTES

This rugged and remote site situated on the second coastal ridge just 5 miles from the Pacific Ocean yields a wine with deep ruby in the glass and vivid aromas of red florals, orange peel, and wild strawberry. The palate is agile and precise with round, intensely focused fruit flavors and velvety texture that is well-integrated with flavors of Rainier cherry, blue-berry, bergamot, and fresh rosemary. It retains its refreshing acidity throughout, bringing tension to the remarkably long finish that gives hints of lavender and sea salt.