

# PAUL HOBBS

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## 2015 PINOT NOIR KATHERINE LINDSAY ESTATE RUSSIAN RIVER VALLEY, SONOMA COUNTY

### VINEYARD

- Owner: Paul Hobbs Winery
- Sourcing: row selection of blocks a1, a2, a3, a6, a7, a9
- Clonal selection: Beba, Calera, Swan, 115
- Rootstock: 101-14, 420a, 3309
- Plant date: 2000
- Soils: Sebastopol sandy loam
- Exposure: 2-30% slope, varied exposure
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cordon | block a7, a9: bilateral cane
- Yield: 1.77 tons/acre

### GROWING SEASON

A true test of our vineyard team's mettle, the challenges of the 2015 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, sheers only
- Harvest dates: September 10<sup>th</sup>, 12<sup>th</sup>, 13<sup>th</sup>

### WINEMAKING

- Hand-sorted while still cold from the field; 4% whole cluster inclusion
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- 5-day cold soak, 16 day maceration
- Gentle punchdowns and pumpovers
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels; 58% new
- Coopers: Cadus, Damy, Francois Frères, Louis Latour
- Bottled unfinned and unfiltered; January, 2017

### TASTING NOTES

Deep carmine in the glass, the 2015 Pinot Noir hailing from the Katherine Lindsay Estate exemplifies the site from which it is grown with serious aromatics of red clay, iron, and violet. On the palate, earthen aromas give way to sumptuous dark cherry, briar fruit, crushed raspberry, and mountain strawberry framed by round, supple tannins, clean, bright acidity, and a long focused finish. Pair with a traditional coq au vin, roast squab, or in early spring—fresh morel mushrooms. Serve at 50°-55° F.