

PAUL HOBBS

2016 PINOT NOIR FRAENKLE CHESHIER VINEYARD RUSSIAN RIVER VALLEY

VINEYARD

- Owner: Oliver Fraenkle
- Clonal selection: 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: 1.85 tons/acre

GROWING SEASON

Relative to the preceding three years, the 2016 growing season was notably cooler, with lower than average daytime highs and colder nights. Though harvest commenced a week earlier than typical, the weather remained stable throughout the ripening phase with no significant heat spikes. The result was balanced fruit of optimal quality and a short harvest period, concluding within a two to three-week timeline.

HARVEST

- Hand-harvested at night, sheers only
- Harvest dates: September 24th

WINEMAKING

- Hand-sorted while still cold from the field
- 14% 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; 58% new
- Coopers: Cadus, Damy, Francois Frères, Remond
- Bottled unfiltered and unfiltered; January 2018

TASTING NOTES

A striking Pyrope garnet in the glass, the 2016 Fraenkle Cheshier Vineyard Pinot Noir offers seductive aromas of black cherry pie, fraise du bois, rhubarb, winter spice and a lingering touch of lavender. Mouth filling flavors of crushed raspberry, slate-like minerality, and cranberry acid juiciness deliver exquisite tension, bringing focus to the dense core of opulent fruit. Allow this wine to take center stage by pairing with a nutty, aged goat cheese and charcuterie plate, or vegetable tart with wild mushrooms and roasted fig. Serve at 50°-55° F.