

PAUL HOBBS

2016 PINOT NOIR KATHERINE LINDSAY ESTATE RUSSIAN RIVER VALLEY, SONOMA COUNTY

VINEYARD

- Owner: Paul Hobbs Winery
- Sourcing: row selection of blocks a1, a3, a6, a7, a9
- Clonal selection: Calera, Swan, 115
- Rootstock: 101-14, 420a, 3309
- Plant date: 2000
- Soil: Sebastopol sandy loam
- Exposure: 2-30% slope, varied exposure
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cordon | block a7, a9: bilateral cane
- Yield: 2.36 tons/acre

GROWING SEASON

The 2016 growing season was cooler on average than the previous three vintages, with lower temperatures during the day and cooler nights. Although harvest started a week earlier than average, weather remained stable throughout the growing season. No significant heat spikes took place during the ripening phase, yet fruit came in all at once over a two to three-week period. Overall, the 2016 delivers optimal quality and an expressive fruit profile.

HARVEST

- Hand-harvested at night, sheers only
- Harvest dates: September 10th, 15th, 17th

WINEMAKING

- Hand-sorted while still cold from the field; 12% 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; 52% new
- Coopers: Cadus, Damy, Francois Frères, Louis Latour, Gauthier, Remond
- Bottled unfined and unfiltered; January, 2018

TASTING NOTES

The prominent ruby color and aromas of violets, cola, and baked rhubarb pie is drawn from the winery estate where these grapes are grown. Located in the Laguna Ridge neighborhood of the Russian River Valley, the wine presents flavors of blueberry, hibiscus tea, and mocha that complement the wine's silky texture on the palate. Briar fruit and crushed strawberry add to the finish, framed by bright acidity that resonates through the aftertaste. Versatile with food pairings such as Panzanella with tarragon, basil, and black kimm tomatoes, or Tandoori grilled quail with tomato and coriander salad. Serve at 50°-55° F.