

PAUL HOBBS

2016 PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARD

- Sources: Katherine Lindsay Estate, Schell Ranch Estate, Roger Wishard Estate, Goldrock Estate, Dona Margarita
- Clonal selection: 828, 777, 115, 667, Calera, Pom, 114, Mt. Eden, Swan, Beba, ch-96/97
- 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: 1.5 – 3.5 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 6th – 23rd

WINEMAKING

- Hand-sorted while still cold from the field
- 9% whole cluster inclusion
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- 5-day cold soak, 14 day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 10 months in French oak barrels; 45% new
- Coopers: Cadus, Damy, Francois Frères, Gauthier, Louis Latour, Remond, Leroi
- Bottled unfiltered and unfiltered; January, 2018

TASTING NOTES

Displaying a deep crimson hue, the 2016 Russian River Valley Pinot Noir bounds from the glass with plush aromatics of Morello cherry, mulberry, baking spice, and red clay. The fine, alluring texture gives way to focused flavors of boysenberry, bergamot, and iron which continue to evolve throughout the lengthy finish. Delightful with wild mushroom tartine, roast quail, or rosemary-rubbed leg of lamb. Serve at 50°-55° F.