

# PAUL HOBBS

---

## 2016 PINOT NOIR SONOMA COAST

### VINEYARD

- Owner: Paul Hobbs Winery
- Sourcing: 94% Goldrock Estate; 5% Schell Ranch Estate; 1% Fraenkle Cheshier
- Clonal selection: 115, 777, 828, Swan, Calera, Mt. Eden
- Rootstock: rg, 420a, 101-14
- Plant date: 2005, 2001, 2012
- Soil: goldridge
- Exposure: full exposure
- Trellis and pruning: bilateral cane, unilateral cordon
- Yield: 2.9 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 6<sup>th</sup>, 7<sup>th</sup>, 13<sup>th</sup>, 14<sup>th</sup>, 15<sup>th</sup>, 19<sup>th</sup>, 24<sup>th</sup>

### WINEMAKING

- Hand-sorted while still cold from the field; 13% 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 15 months in French oak barrels; 56% new
- Coopers: Cadus, Damy, Francois Frères, Louis Latour, Gauthier, Leroi, Remond
- Bottled unfiltered and unfiltered; January, 2018

### TASTING NOTES

A bright display of ruby with inviting aromas of bergamot, fresh blueberry, and red clay earth bring to life the summation of the Sonoma Coast appellation. Dark cherry and grilled plum underscore hints of savory ground clove spice that are accompanied by gripping tannins, picking up invigorating acidity as it continues to evolve across the palate, ending with the power and grace that's in character with its coastal influences. An elegant match for crispy roast duck with umeboshi and grilled plum sauce, or pork belly served on a gingery rice congee with Asian greens and a Mujaddara with cumin-spiced yogurt on the side. Serve at 50°-55° F.