

PAUL HOBBS

2021 PINOT NOIR CLEARY ESTATE SONOMA COAST

VINEYARD

- Clonal selection: 114, 113, 2a, 115
- Rootstock: rg
- Plant date: 1997
- Soil: Goldridge, blucher
- Exposure: southwest facing hillside
- Trellis and pruning: bilateral cane

GROWING SEASON

One of the best vintages in recent memory, 2021 will be remembered for its intensely flavored berries, a smooth harvest and most importantly, exquisitely balanced, nuanced, and vivid wines. The season began with historically low rainfall which, coupled with a cold winter, delayed bud break. However, despite the cooler start to the year, the remainder of the season proved to be temperate with no relevant unfavorable weather events. Warm temps and mild May weather conditions, for example, favored a compact bloom and an extremely uniform fruit set with highly desirable small berries and moderately sized, well-spaced clusters. Meanwhile, summer's long, cool mornings and warm afternoons permitted the fruit on the vine to take a slow, leisurely ride to full maturity—excellent for the physiological fruit development we prize. Harvest kicked-off punctually at 12:01 am, September 6, and after six glorious weeks, blessed our house with a fine crop of remarkably delicious, energetic, young wines.

HARVEST

- Hand-harvested at night, shears only
- Harvest date: September 22 & 29

WINEMAKING

- Hand-sorted while still cold from the field
- 15% whole cluster inclusion
- Indigenous yeast fermentation
- 5-day cold soak, 16-day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels; 27% new
- Bottled unfiltered and unfiltered; January 2023

TASTING NOTES

Leading with a deep ruby tint, the aromas entice the senses with notes of tart raspberry, strawberry compote, bergamot, and black tea. The palate combines power and lightness into one with a backbone of plum and mulberry complemented by notes of sandalwood, gray clay, and a graphite minerality. Velvety fine-grained tannins lead to a focused finish that integrates flawlessly with its coastal acidity.