# PAUL HOBBS

# 2017 PINOT NOIR CLEARY ESTATE SONOMA COAST

#### Vineyard

Owner: Paul Hobbs WinerySourced from: block 3,4,5,6,7,8

Clonal selection: 2a, 115, 114, 113, 777

Rootstock: rg, 101-14Plant date: 1997Soil: goldridge, blucher

Exposure: southwest facing hillsideTrellis and pruning: bilateral cane

■ Yield: 1.2 tons/acre

#### GROWING SEASON

Following five consecutive years of drought, 2017 provided record-setting winter rainfall that filled our reservoirs, and helped replenish soils and aquifers alike. Spring lead with dry conditions that facilitated an optimal fruit set before summer commenced with warm-cold day cycles, critical for slow flavor development and preserving acid. A series of late summer heat waves increased the rate of maturation which was followed by a prolonged series of cool days in mid-September, completing the ripening process at a gradual pace. By early October, all our fruit was harvested and displayed balance and energy at time of picking, maintaining desired levels of acid and sugar.

#### HARVEST

- Hand-harvested at night, sheers only
- Harvest date: September 7-8

## WINEMAKING

- Hand-sorted while still cold from the field; no whole cluster
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- 5-day cold soak, 17 day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels; 57% new
- Coopers: Cadus, Damy, Louis Latour
- Varietal Composition: 100% pinot noir
- Bottled unfined and unfiltered; January 2019

### TASTING NOTES

Settled on a hilltop overlooking the remote town of Freestone, the vineyard is located in the Freestone-Occidental AVA, a highly distinguished sub-region of the greater west Sonoma Coast AVA. In the glass, the wine is bright crimson with a purple hue, revealing lifted aromas of white pepper, mulled spices, and crushed Marionberry. A clarity of flavors on the palate, black cherry and wild blueberry, are infused with red clay and woodsy notes that add complexity and depth. Firm tannins are balanced by a vibrant coastal acidity, delivering a compelling tension that pleasantly carries through the long finish. Alcohol 14.2%