

# PAUL HOBBS

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## 2018 PINOT NOIR CLEARY ESTATE SONOMA COAST

### VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: block 9: 0.29 acres, block 5: 0.48 acres, block 4: 0.26 acres, block 8: 0.12 acres
- Clonal selection: 114, 667, 113, 777
- Rootstock: rg
- Plant date: 1997
- Soil: Goldridge, blucher
- Exposure: southwest facing hillside
- Trellis and pruning: bilateral cane
- Yield: 2.5 – 3.5 tons/acre

### GROWING SEASON

After 2017 received record-breaking rainfall, 2018 brought another winter with wet weather that continued through February. By early spring, dry and sunny conditions allowed for an ideal fruit set. Mild summer temperatures with no prolonged heat spikes provided an abundant crop, leading us to make up to four yield thinning passes in our vineyards. The moderate temperatures extended into fall, resulting in exceptional phenolic development allowing fruit to slowly mature on the vine. Fruit was harvested a full two weeks later than average, delivering elegant structure, brightness of flavors, and naturally balanced acidity.

### HARVEST

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

### WINEMAKING

- Hand-sorted while still cold from the field
- 8% whole cluster inclusion
- 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; 50% new
- Coopers: Louis Latour, Damy, Cadus
- Bottled unfiltered and unfiltered; January 2020

### 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. Inviting shades of crimson and violet hues in the glass help mark the second vintage from this vineyard that overlooks the remote town of Freestone in the West Sonoma Coast AVA. Bright red cherry and raspberry fruit aromas lead to rose petal and orange peel. The palate is refined and beguiling, imparting a supple texture and generous flavors of boysenberry, Assam tea, and hints of white pepper. Nuances of graphite and sea salt bring another dimension that coalesces with focused acidity driving a long, lively finish.