

# PAUL HOBBS

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## 2020 PINOT NOIR CLEARY ESTATE SONOMA COAST

### VINEYARD

- Owner: Paul Hobbs Winery
- Sourced from: blocks 5, 4, 6, 7
- Clonal selection: 114, 113, 2a, 115
- Rootstock: rg
- Plant date: 1997
- Soil: Goldridge, blucher
- Exposure: southwest facing hillside
- Trellis and pruning: bilateral cane
- Yield: 2.96 tons/acre

### GROWING SEASON

A dry winter started the season with less than half the region's average rainfall leading to a mild spring and early season bud break. Summer began with relatively moderate temperatures resulting in exceptional phenolic development, allowing fruit to ripen and mature slowly on the vine. Consecutive heat spells coupled with a rare mid-August lightning storm accelerated the start of harvest two weeks earlier than average. All fruit was hand-harvested within seven weeks, and although challenging on many fronts, our highly skilled team persevered at every stage and excelled in their meticulous picking, sorting, and barrel selections. While some wines will not be produced as they did not meet our standards for quality, those that were are in very small quantities, ensuring the limited remaining bottlings showcase their full character with great energy, depth of flavor, and focus.

### HARVEST

- Hand-harvested at night, shears only
- Harvest date: September 9

### 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, 15 day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels; 33% new
- Coopers: Leroi, Remond, Taransaud
- Bottled unfiltered and unfiltered; January 2022

### TASTING NOTES

This vineyard-designate from a hilltop overlooking the town of Freestone was first released three years ago and continues to impress with each vintage. An opulent deep ruby and wave of black raspberries, summer fig aromas are accented by a hint of spearmint and garden-fresh rosemary. The palate is refined and welcoming with a firm backbone of cherry complemented with savory notes of sandalwood, anise, and a graphite minerality. Svelte tannins lead to a polished finish that integrates flawlessly with its inherent coastal acidity.