PAUL HOBBS

2018 PINOT NOIR FRAENKLE CHESHIER VINEYARD RUSSIAN RIVER VALLEY

Vineyard

Owner: Oliver Fraenkle
 Clonal selection: 777, 667
 Rootstock: 101-14
 Plant Date: 2001

Soils: Goldridge fine sandy loam, Pajaro fine sandy loam

Exposure: 0-3% slope, full exposure

■ Trellis and pruning: vertical shoot positioned (vsp) | bilateral cane | unilateral cordon

Yield: 2.75 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, sheers only

Harvest date: October 11

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, 16 day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 9 months in French oak barrels; 52% new
- Coopers: Louis Latour, Leroi, Francois Frères, Remond
- Bottled unfined and unfiltered; August 2019

TASTING NOTES

This Sebastopol Hills site features wine that yields a vivid dark ruby in the glass and exotic aromas of acai, cinnamon stick, and subtle notes of orange marmalade. A full palate with of licorice, oolong tea, and cranberry builds volume as it introduces firm tannins and bright acidity to the wine's structure. Demonstrating both intensity and balance, the finish is complex with added notes of Santa Rosa plum and clay-like minerality.