

PAUL HOBBS

2019 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: 3.3 tons/acre

GROWING SEASON

2019 was truly a remarkable year that may in time prove to be the standout vintage of the decade. The season began with steady winter precipitation and cool springtime temperatures helping preserve soil moistures throughout much of the growing season. After a rare May rainstorm, warm and dry conditions followed providing an optimal bloom and fruit set. The mild temperatures over the summer allowed grapes to ripen slowly and develop their phenolics gradually on the vine, a welcome sign for our team. After the record-breaking 2018 crop, 2019 came in much closer to historical averages. Harvest kicked off September 6 and lasted seven weeks, within its typical timeframe, bringing in fruit with exceptional energy, precision, purity of flavors, and superb balance.

HARVEST

- Hand-harvested at night, shears only
- Harvest date: October 3

WINEMAKING

- Hand-sorted while still cold from the field
- 16% whole cluster inclusion
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- 5 day cold soak, 18 day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 10 months in French oak barrels; 25% new
- Coopers: Louis Latour
- Bottled unfined and unfiltered; August 2020

TASTING NOTES

A striking crimson in the glass with slight purple hue, the 2019 vintage offers seductive aromas of black cherry, rhubarb pie, and lingering touch of lavender. Mouth filling flavors of Santa Rosa plum, cranberry, and oolong tea crescendos as notes of sage and slate-like minerality appear. Demonstrating both intensity and balance, the firm tannins add to the wine's exquisite structure balanced by a crunchy acidity that takes center stage on the finish.