

# PAUL HOBBS

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## 2016 PINOT NOIR GOLDROCK ESTATE SONOMA COAST

### VINEYARD

- Owner: Paul Hobbs Winery
- Sourcing: block 1, block 9
- Clonal selection: 90% 115, 10% 777
- Rootstock: rg
- Plant date: 2005
- Soils: Goldridge
- Exposure: full exposure
- Trellis and pruning: bilateral cane
- Yield: 2.65 tons/acre

### GROWING SEASON

Relative to the preceding three years, the 2016 growing season was notably cooler, with lower than average daytime highs and colder nights. Though harvest commenced a week earlier than typical, the weather remained stable throughout the ripening phase with no significant heat spikes. The result was balanced fruit of optimal quality and a short harvest period, concluding within a two to three-week timeline.

### HARVEST

- Hand-harvested at night, shears only
- Harvest dates: September 13<sup>th</sup>, 15<sup>th</sup>

### 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; 50% new
- Coopers: Damy, Francois Frères, Gauthier, Louis Latour, Leroi
- Bottled unfinned and unfiltered; January, 2018

### TASTING NOTES

In the far northwest corner of the Sonoma Coast appellation, near the town of Annapolis, the vineyard sits just five miles from the Pacific Ocean, and provides a poignant setting for producing wine with great precision and intensity. The inaugural vintage shows a striking shade of violet and generous aromas of fresh black cherry, boysenberry, and dried rosemary. A smooth entry expands to a densely-packed palate of blueberry, tart strawberry, and accents of sweet baking spice. The interplay of power and elegance from this wine offers a pleasing textural tension, lending to a long, complex finish. Accompany with rosemary salt roasted chicken with savory root vegetables and ruby beets, or quinoa with hazelnuts, apple, and barberries. Serve at 50°-55° F.