

# PAUL HOBBS

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## 2017 PINOT NOIR GOLDROCK ESTATE SONOMA COAST, SONOMA COUNTY

### VINEYARD

- Owner: Paul Hobbs Winery
- Sourcing: block 1, 9
- Clonal selection: 115, 777
- Rootstock: rg
- Plant date: 2005
- Soils: Goldridge
- Exposure: full exposure
- Trellis and pruning: bilateral cane
- Yield: 2.77 tons/acre

### GROWING SEASON

Following five consecutive years of drought, 2017 provided record-setting winter rainfall that filled our reservoirs, and helped replenish soils and aquifers alike. Spring lead with dry conditions that facilitated an optimal fruit set before summer commenced with warm-cold day cycles, critical for slow flavor development and preserving acid. A series of late summer heat waves increased the rate of maturation which was followed by a prolonged series of cool days in mid-September, completing the ripening process at a gradual pace. By early October, all our fruit was harvested and displayed balance and energy at time of picking, maintaining desired levels of acid and sugar.

### HARVEST

- Hand-harvested at night, shears only
- Harvest dates: September 9, 15

### 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, 18 day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels; 55% new
- Coopers: Damy, Francois Frères, Cadus, Louis Latour, Leroi
- Bottled unfiltered and unfiltered; January, 2019

### TASTING NOTES

Located on a coastal ridge just five miles from the Pacific Ocean, the remote site experiences substantial diurnal temperature shifts yielding wines characterized by their tension, structure, and precision of fruit. Our second vintage shows deep ruby and lifted aromas of fresh violet, Bing cherry, and hint of sea salt. The texture is focused with silky tannins and well-defined flavors of blueberry, orange peel, savory thyme and Asian spices that are accompanied by an abundance of acidity that follows through the long finish. Alcohol 14.1%