PAUL HOBBS

2017 PINOT NOIR

KATHERINE LINDSAY ESTATE

RUSSIAN RIVER VALLEY. SONOMA COUNTY

Vineyard

Owner: Paul Hobbs Winery

Sourcing: row selection of blocks a1, a3, a6, a7, a9

Clonal selection: Calera, Swan, 115Rootstock: 101-14, 420a, 3309

■ Plant date: 2000

Soil: Sebastopol sandy loam

■ Exposure: 2-30% slope, varied exposure

Trellis and pruning: vertical shoot positioned (vsp) | bilateral cordon | block a7, a9: bilateral

cane

Yield: 2.79 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, sheers only
- Harvest dates: September 16, 23, 25

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, 17 day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels; 53% new
- Coopers: Francois Frères, Damy, Cadus, Leroi, Louis Latour
- Bottled unfined and unfiltered; January, 2019

TASTING NOTES

From the estate surrounding our winery located in the Laguna Ridge neighborhood of the Russian River Valley, a light carmine color shines in the glass with fragrant aromas of herbal tea, rhubarb, violet, and clove. On the palate, elevated flavors of raspberry, Damson plum, and cola join earthy notes of forest pine and cedar over an elegant and lengthy finish framed by supple tannins and bright acidity. Alcohol 14.1%