

PAUL HOBBS

2018 PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARD

- Sources: Katherine Lindsay Estate, Schell Ranch Estate, Roger Wishard Estate, Cleary Estate, Goldrock Estate, Fraenkle Cheshire
- Clonal selection: 777, 115, 667, Calera, Pommard
- Rootstocks: 101-14, 420a, rg, swz, 3309
- Sites: Various exposures, and soils including Sebastopol Series, Goldridge yellow, sandy clay loam, red clay and coarse, gravelly, loam soils
- Yield: 2.5 - 4.5 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, shears only
- Harvest dates: September 15 – October 12

WINEMAKING

- Hand-sorted while still cold from the field
- 9% 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; 43% new
- Coopers: Francois Frères, Cadus, Louis Latour, Damy, Remond, Billon, Leroi
- Bottled unfiltered and unfiltered; August 2019

TASTING NOTES

Sourced predominately from our estates that are defined by their proximity to the coast and Russian River climate, the wine displays vivid crimson and aromas of violet, Morello cherry, and black tea. Velvet tannins on the palate ride along a juicy backbone of flavors such as cranberry, Blood orange, and Damson plum. The finish is long, powered behind a crisp acidity and appealing red clay-like minerality.