

PAUL HOBBS

2017 BLANC DE NOIRS RUSSIAN RIVER VALLEY

VINEYARD

- Clonal selection: 667, 777, Calera, 548, Hyde-Wente
- Rootstocks: rg, swz, 101-14, 420a
- Sites: George Menini Estate (a11, a5, b4, b5, a9, a10)
- Yield: 4.12 tons

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 date: August 25, 2017

WINEMAKING

- Hand-sorted while still cold from the field
- Whole-cluster bladder pressed
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- Aged 7 months in stainless steel tanks
- 77% pinot noir, 23% chardonnay
- Method: traditionnelle
- Style: brut
- Bottled: May 2018
- En tirage: 27 months
- Disgorged: August 2020

TASTING NOTES

Pale straw in color, this inaugural vintage of Paul Hobbs Blanc de Noirs exhibits a fine, delicate mousse and opens with aromas of Kafir lime, baked pear, marzipan, and a hint of toasted brioche. The palate begins with a bright and refreshing acidity that integrates with layers of citrus, tart apple, and Turkish apricot, complemented by a chalky minerality and clean, crisp finish. While exceptional upon release, this wine has the length, drive, and character to age beautifully in the bottle.