PAUL HOBBS

2021 PINOT NOIR KATHERINE LINDSAY ESTATE RUSSIAN RIVER VALLEY

Vineyard

Clonal selection: CaleraRootstock: 3309Plant date: 2000

Soil: Sebastopol sandy loam

Exposure: 2-30% slope, varied exposure

Trellis and pruning: vertical shoot positioned (vsp), bilateral cordon and cane

GROWING SEASON

One of the best vintages in recent memory, 2021 will be remembered for its intensely flavored berries, a smooth harvest and most importantly, exquisitely balanced, nuanced, and vivid wines. The season began with historically low rainfall which, coupled with a cold winter, delayed bud break. However, despite the cooler start to the year, the remainder of the season proved to be temperate with no relevant unfavorable weather events. Warm temps and mild May weather conditions, for example, favored a compact bloom and an extremely uniform fruit set with highly desirable small berries and moderately sized, well-spaced clusters. Meanwhile, summer's long, cool mornings and warm afternoons permitted the fruit on the vine to take a slow, leisurely ride to full maturity—excellent for the physiological fruit development we prize. Harvest kicked-off punctually at 12:01 am, September 6, and after six glorious weeks, blessed our house with a fine crop of remarkably delicious, energetic, young wines.

HARVEST

- Hand-harvested at night, shears only
- Harvest dates: September 13 & 17

WINEMAKING

- Hand-sorted while still cold from the field; 14% whole cluster inclusion
- Indigenous yeast fermentation
- 5-day cold soak, 17-day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels; 50% new
- Bottled unfined and unfiltered; January 2023

TASTING NOTES

The 2021 vintage shines with a deep ruby hue and inviting aromas of cranberry, hibiscus, orange peel, and savory herbs. On the palate, notes of raspberry, plum, ripe strawberry, and tobacco leaf wrap around accents of Earl Grey tea, white pepper, and red clay. Silky fine-grained tannins are supported by a balanced acidity, lending focus and energy to the lengthy finish.