

PAUL HOBBS

2023 PINOT NOIR HYDE VINEYARD CARNEROS, NAPA VALLEY

VINEYARD

- Clonal selection: Calera
- Rootstock: 101-14
- Plant date: 2008
- Soil: haire loam and bressa-dibble, weathered sandstone
- Exposure: 2-30% slope, northeast and southeast
- Trellis and pruning: bilateral cane, vertical shoot positioning (vsp)

GROWING SEASON

If the '23 growing season could be defined by one element, it would be water. After several years of drought, we recalibrated our expectations and practices to adapt to abundant rain. Years like this remind us why it is important to stay nimble and open to change. We embraced what nature gave us—and garnered a standout vintage.

Atmospheric rivers (long bands of atmosphere in the air that can resemble and carry as much water as the namesake body of water) in the winter, particularly January and March refilled rivers and lakes to capacity and replenished aquifers, ensuring a full water soil profile to begin the growing season. Wet and cool conditions, especially in March through early April, delayed bud break by several weeks. Lower than average temperatures and more rainfall prevailed in May and bloom appeared later compared to previous vintages. Fruit set was remarkably strong overall. July rebounded with warmer temperatures and veraison kicked off in earnest. August temperatures were below normal and foggy, wet conditions led to rapid growth of cluster and berry size. To counteract the weight and ensure good phenolic concentration in the fruit, we performed additional crop thinning in many estate blocks. Like every other stage of the growing season, harvest commenced weeks behind previous years. We began picking on September 20—the latest start in over a decade for Paul Hobbs Winery. All in all, 2023 was not just quantitatively notable, but qualitative as well, providing beautiful and balanced fruit creating wines with structure, length and elegance.

HARVEST

- Hand-harvested at night, shears only
- September 23

WINEMAKING

- Varietal composition: 100% pinot noir
- Hand-sorted while still cold from the field; 10% whole cluster inclusion
- Indigenous yeast fermentation
- 5-day cold soak, 15-day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 11 months in French oak barrels; 50% new
- Bottled unfinned and unfiltered; August 2024

TASTING NOTES

The wine presents a luminous cerise hue in the glass. Enticing savory aromas of grilled meats and black pepper open to notes of ripe strawberry and raspberry. Each sip unveils a new dimension, from dried herbs and spiced licorice to dark cherry and a delicate touch of vanilla. Silky, ultra-fine tannins and a balanced acidity harmonize beautifully and create tension, leaving a long, supple, and elegant finish.