

PAUL HOBBS

2023 RUSSIAN RIVER VALLEY PINOT NOIR

VINEYARDS

- Clonal selections: 115, Calera, 777, Pommard, 96/97, 667, Swan, 23, Mt. Eden, 114, and 113
- Rootstocks: 101-14, 1616c, 420a, Riparia Gloire, and Schwarzmann
- Sites: Various exposures, and soils including Goldridge and Sebastopol Series

GROWING SEASON

If one were obliged to condense the '23 growing season to a one-word descriptor, that word would be 'water.' After several years of persistent drought, our vineyard team radically modified farming practices to handle the vigorous growth stimulated by abundant winter rains. Indeed, years like 2023 remind us why it is important to stay nimble and adaptable. By so doing, despite nature's overabundant gift of rainfall, our team's flexibility and skill aided in garnering a standout vintage.

A series of 'atmospheric rivers'—long narrow bands of water vapor in the atmosphere that move concentrated amounts of moisture from the tropics to the poles—in January and March refilled rivers, lakes, and reservoirs to capacity and replenished aquifers while saturating soils. Wet and cool conditions through early April delayed bud break by several weeks, and lower than average temperatures coupled with additional rainfall in May further delayed phenological development. Despite these less-than-ideal conditions, fruit set was remarkably strong for all our varieties.

July brought warmer weather and by late month 'veraison' started in earnest. However, plummeting temperatures in August ushered an atypically thick and persistent marine layer onshore, wetting canopies and causing a significant increase in berry size and weight. To counteract this phenomenon, and to secure good phenolic concentration in the fruit, we performed additional crop thinning across all vineyards. Harvest began September 20—the latest start in over a decade for Paul Hobbs Winery—was well-paced throughout and concluded in early November.

In summary, 2023 is notable for its long, slow physiological development cycle, providing the winery with beautifully balanced, nuanced fruit, rendering bright, energetic wines of good structure, length, and elegance.

HARVEST

- Hand-harvested at night, shears only
- September 23-October 18

WINEMAKING

- Varietal composition: 100% pinot noir
- Hand-sorted while still cold from the field; 12% whole cluster inclusion
- Indigenous yeast fermentation
- 5-day cold soak, 16-day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 11 months in French oak barrels; 27% new
- Bottled unfiltered and unfiltered; August 2024

TASTING NOTES

This wine displays a radiant ruby-red hue. Fragrant aromas of gooseberry and raspberry intertwine harmoniously with warming hints of allspice, nutmeg, and ginger. Cranberry and a touch of vanilla evoke whispers of autumn, while accents of thyme, dried rosemary, and flint lend an intriguing savory depth. Fresh and lifted, this wine glides effortlessly across the palate with a silky mouthfeel and persistent finish.