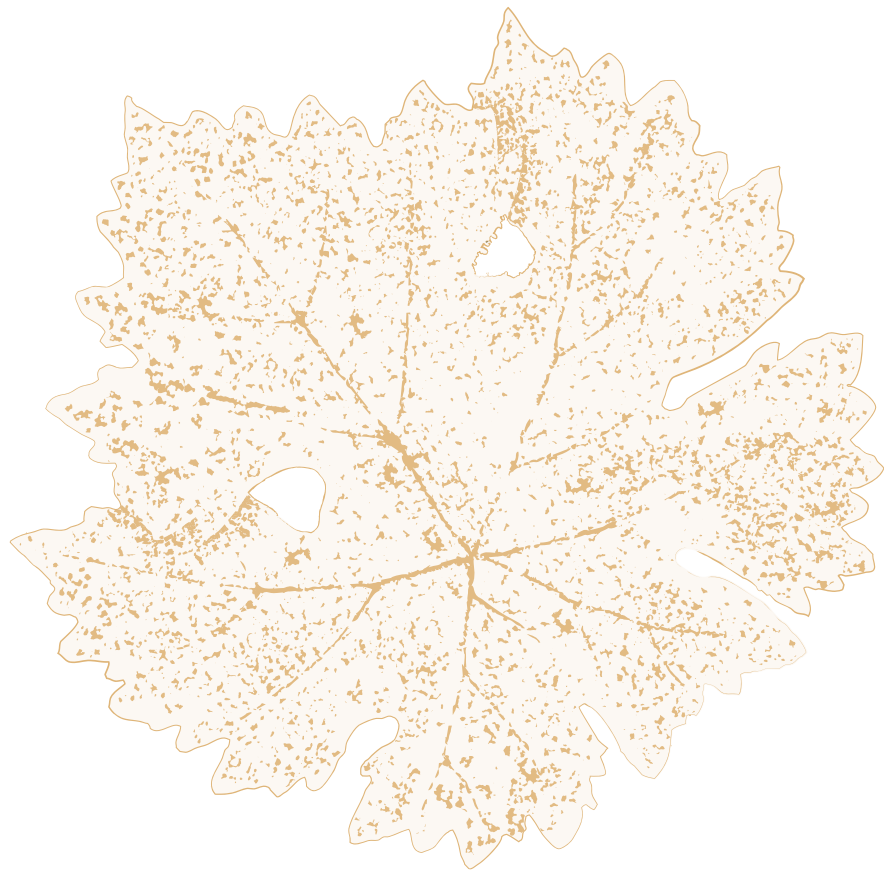


PAUL HOBBS WINERY



FALL 2025 ALLOCATION



PAUL HOBBS

KATHERINE LINDSAY LTD

PINOT NOIR
RUSSIAN RIVER VALLEY
SONOMA COUNTY
2012

ROOTED IN THE PAST, SHAPED IN THE PRESENT, and carried into the future, the journey of grape to glass reflects the evolution of our own legacies. Stepping back to appreciate our place in this millennia-long tradition is an inspiring reminder that careful stewardship of our estate vineyards honors both the land and those who came before us.

My own approach to viticulture has been deeply shaped by the values instilled in me through my family and the early pioneers who paved the way. Their humility, care, and unwavering connection to the land continue to inspire a hands-on philosophy, where precision in farming and winemaking is never compromised. In honoring their example, quality becomes a form of connection—between grower and land, producer and drinker, past and future.

Each harvest grows in meaning. It is more than the culmination of a season's work—it represents the essence of place and the values that guide us. For over 8,000 years, wine has been central to human experience, summoning us to pause, engage, and come together in shared reflection and celebration.

Wine is singular in its ability to hold both cultural history and emotion in balance. Equally tied to the land of its origin and the human techniques used to shepherd grapes into wine, every bottle is a testament to our shared heritage. Each wine carries the stories of our forebears and heirs into the future: the

silken textures and pure fruit expressions in our wines channel the energy and terroir of our vineyards, named in homage to my family history. Select small-lot wines, meanwhile, I've named in tribute to my daughters—the living, breathing future of our family farming legacy.

The story of my family is inherent in every bottle of Paul Hobbs wine, whether the cork is pulled in Sebastopol or thousands of miles away; opened upon release or decades later. As you savor these bottles, your own story, replete with triumphs and celebrations, joins our community collective, continuing to develop humanity's shared vinous history.

In our busy world, wine helps us to reawaken our interconnectedness through reflection and storytelling. We hope that our wines serve as a catalyst to gather, engage, and inspire.

A handwritten signature in black ink that reads "Paul Hobbs". The signature is written in a cursive, flowing style with a large initial "P" and "H".

GROWING SEASON NOTES

2023

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 varietals.

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.

2022

The '22 growing season presented a few challenges—especially down the home stretch—reminding us that adversity often breeds surprising insights and learnings that an otherwise relatively benign path cannot. The '22 vintage showcases the resilience of diligently farmed vineyards. Therein lies the silver lining.

Winter and early spring brought little rain and mild temperatures across Napa and Sonoma Counties leading to an early bud break, and a strong, well-defined bloom. During the first week of June, a surprise deluge caused moderate berry shatter (i.e., coulure (fr.) a failure of grapes to develop after flowering) in certain vineyards. That, combined with dry soils, kept yields low and berries small, a promising setup for concentrated color and flavors. A temperate summer helped produce uniform ripening and our reliably cool

nights, with diurnal dips into the 50s, kept acidity levels high and bright. Harvest commenced on August 22—our earliest harvest on record—followed swiftly by a final heat spell in early September with temperatures peaking at 117°F at some locations. Early harvests tend to be compressed, and the heat accelerated its pace. Despite the travails, however, the wines are deeply flavored, layered, and complex, with superb balance and energy.

2021

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.





2023

CHARDONNAY

EDWARD JAMES ESTATE,
RUSSIAN RIVER VALLEY

Pale straw with glints of green flicker in the glass. Aromas of crisp pear, green apple, and limestone rise with delicate intensity, hinting at the elegance to come. A soft, creamy entry yields to a vibrant Meyer lemon acidity countered by the weight of crème brûlée across the mid-palate. The finish crescendos with intriguing tension and a lingering impression.

ROSS STATION ESTATE,
RUSSIAN RIVER VALLEY

Pale straw flecked with green at the rim, this wine opens with aromas of red apple skin, peach, and a twist of lemon zest. Bright acidity and a creamy mouthfeel create a lively, textured entry that unfolds into layers of brioche and pomaceous freshness, all balanced by subtle richness and a hint of baking spice. The finish is long and refined with lifted citrus energy and a gentle mineral tension.

CUVÉE LOUISA, GOLDROCK ESTATE,
WEST SONOMA COAST

A pearlescent pale yellow-green shade shimmers in the glass. Aromas of green apple, Asian pear, and lemongrass unfold with hints of delicate spring florals, orange blossom, and rich brioche. Layers of Key lime zest and Meyer lemon curd carries through to a brisk acidity that elegantly integrates with sea salt minerality and a touch of vanilla cream. Taut yet juicy, the wine's lively energy builds to a long, seamless finish.



2023

PINOT NOIR

CLEARY ESTATE,
SONOMA COAST

Vivid and deeply ruby-hued, this pinot noir opens with bright cranberry and raspberry layered over mountain strawberry with a lift of tangerine. The palate is fresh and juicy, with a refined core of red fruit framed by savory undertones and subtle earth. A polished texture carries through a vibrant center-palate tension, finishing with a mouthwatering burst of citrus and spice. Elegance and energy linger on a long, expressive finish.

GOLDROCK ESTATE,
WEST SONOMA COAST

A deep blue-violet hue with purple along the rim. Aromatics of red and blue fruits are framed by a gentle essence of dark raspberry. The palate opens with a velvety texture and soft floral lift, as the tannins immerse seductively into the mid-palate. Spring blossoms and silky fruit linger with refined energy through the persistent finish.

KATHERINE LINDSAY ESTATE,

RUSSIAN RIVER VALLEY

Displaying deep ruby hues, this wine opens with a spectrum of red tones—ripe raspberry, tangy cranberry, and the darker allure of pomegranate and deep ruby cherry. Notes of black tea and iron weave through a core of red clay and rhubarb, offering both warmth and tension. The palate is supple and focused, with a soft, salivating midsection that lingers into a vivid finish. Underneath, a polished structure hums with subtle energy—well-delineated, persistent, and refined in its restraint.

CUVÉE AGUSTINA, KATHERINE LINDSAY
ESTATE, RUSSIAN RIVER VALLEY

Deep ruby with a brilliant red-purple edge, this wine unfolds with ripe cherry, cranberry, and tangerine zest, accentuated by violet, rose hip, and a touch of black tea. Silky yet powerful, its satiny texture carries notes of iron, red clay, and black pepper, balancing fruit and earth. Its complex flavors are framed by fine-grained tannins and an underlying minerality, leading to a graceful and memorable finish.





2022

CABERNET SAUVIGNON

BECKSTOFFER TO KALON VINEYARD,
OAKVILLE

This garnet hued wine reveals a luminous deep red rim that hints at its refined intensity. The nose is inviting with vibrant red currant and raspberry lifted by whispers of fresh herbs. Subtle notes of tobacco and earth add depth and intrigue. On the palate, the wine is poised and polished, silky in texture, yet firmly grounded. Elegant tension and smooth tannins guide the lingering finish.

BECKSTOFFER LAS PIEDRAS VINEYARD,
ST. HELENA

The wine presents a striking interplay of vibrant scents and an intense garnet color with notes of huckleberry, Bing cherry and a fusion of red and black currant unfold alongside touches of mint and earthy graphite. On the palate, hints of fresh violets and zesty orange harmonize with a mineral essence, while a delicate sift of cocoa leads to a finish that strikes a balance between luxurious plushness and firm structure. The wine's grippy tannins fill the mouth with animated tension, yielding a taffeta-like texture.

2022

CABERNET FRANC

NATHAN COOMBS ESTATE,
COOMBSVILLE

A saturated deep garnet hue, this wine reveals a vivid interplay of freshness and depth. Opening aromas of cassis and fresh Bing cherry mingle with savory notes of tobacco leaf and leather. Blueberry and wild plum emerge on the palate, layering over an immersive center that is both supple and precise. Vibrant elements shape the wine's focused frame and carry into the lingering finish with fine-grained tannins that gently support its expressive core.

2021

PROPRIETARY RED

CUVÉE SOPHIA, NATHAN COOMBS ESTATE,
COOMBSVILLE

Deep garnet with captivating blue undertones, this wine unfurls with an expressive bouquet of crushed wild berries, cassis, and black currant, layered over dried tobacco and aged cedar. Blueberry, cocoa powder, and sandalwood mingle with graphite and slate, adding complexity and depth to its refined structure. Supple tannins and mineral-driven tension lend focus and elegance, while a persistent finish leaves a lasting impression, promising a long life ahead.

WINERY TASTINGS BY APPOINTMENT

SIGNATURE TASTING

Enjoy a seated, private wine tasting of four Paul Hobbs signature wines, accompanied by seasonally driven house-made dips, flatbreads, and the freshest vegetables from our estate garden.

*\$95 per person**

VINEYARD DESIGNATE EXPERIENCE

Journey into the heart of our Katherine Lindsay Estate where the pursuit of excellence behind our wines is revealed, followed by a seated tasting of six highly limited vineyard designate wines with seasonally inspired culinary pairings.

*\$250 per person**

BARREL HUNTER

“Paul Hobbs is like a good truffle-hunting dog when it comes to finding great vineyards.” —Robert Parker

This custom-tailored experience offers access to 100-point wines inside our private Library at the Lindsay House. Our Estate Chef will create your four-course tasting menu to pair with eight highly coveted vineyard designate wines, including some of our most rare and limited bottlings.

Offered only three times per month due to the scarcity of the wines featured. Call to inquire at least 30 days in advance.

*Pricing starts at \$600 per person**

For more information or to schedule your tasting, access the visit us page at paulhobbswinery.com or contact our Estate Concierge:

Phone 707.824.9879 option 4 | Text 707.719.9559 | Email concierge@paulhobbs.com

**plus applicable taxes*



