

# PAUL HOBBS



# SPRING 2022 ALLOCATION



OVER FOUR DECADES, I HAVE COME TO LEARN THAT IT IS IMPOSSIBLE TO MASTER WINE IN ONE'S LIFETIME, AND THE INTENSIVE STUDY alongside a community of vineyard managers and winemakers has led to more discovery than I could ever imagine. It has enabled us to gain a deeper understanding of our craft and ultimately reveal how wine can improve upon itself with both unparalleled passion and mindful attention to detail.

Never has this been truer than with our oak program. My team and I have been on this journey to further elevate our selection process and find the highest quality barrels to pair with our pedigreed sites. A large part of that has been looking for artisanal coopers that have the tightest grain, allowing us better control of the integration between oak and wine, ensuring that it occurs seamlessly, and at a very slow and steady pace.

We are so focused on this particular aspect that every barrel from France's top coopers that comes into our winery is evaluated by hand. With a piece of chalk and a ruler, we measure each oak stave of every barrel and count how many growth rings are within each one, marking it according to grain tightness. We are the only winery I know of that does this, guaranteeing our wines only see a very high ratio of tight grain, and intimately collaborating with our coopers to push the boundaries of how we envision our oak program and increase quality.

Jennie Murphy, our chief winemaker, masterfully orchestrates this process. In close collaboration with her talented team, we scrupulously select each of our coopers and then carefully, meticulously, painstakingly match the barrel to the vineyard – down to the block level. Like much of the winemaking process itself, it is work that has no end, and that's a beautiful thing. It is this recognition that there is still so much to learn and explore in our continuous pursuit of excellence.

Our newest releases boast great energy, depth of flavor and focus, with the oak optimally integrated to play an unsung song, allowing the wine and the site to be center stage. On behalf of all of us at Paul Hobbs Winery, we thank you for being part of our journey as we proudly release our latest offering.

A handwritten signature in black ink that reads "Paul". The signature is fluid and cursive, with a large, stylized 'P' at the beginning and a smaller 'a' and 'u' following it.

# GROWING SEASON NOTES

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## 2020

A dry winter started the season with less than half the region's average rainfall leading to a mild spring and early season bud break. Summer began with relatively moderate temperatures resulting in exceptional phenolic development, allowing fruit to ripen and mature slowly on the vine. Consecutive heat spells coupled with a rare mid-August lightning storm accelerated the start of harvest two weeks earlier than average. All fruit was hand-harvested within seven weeks, and although challenging on many fronts, our highly skilled team persevered at every stage and excelled in their meticulous picking, sorting, and barrel selections. While some wines will not be produced as they did not meet our standards for quality, those that were are in very small quantities, ensuring the limited remaining bottlings showcase their full character with great energy, depth of flavor, and focus.

## 2019

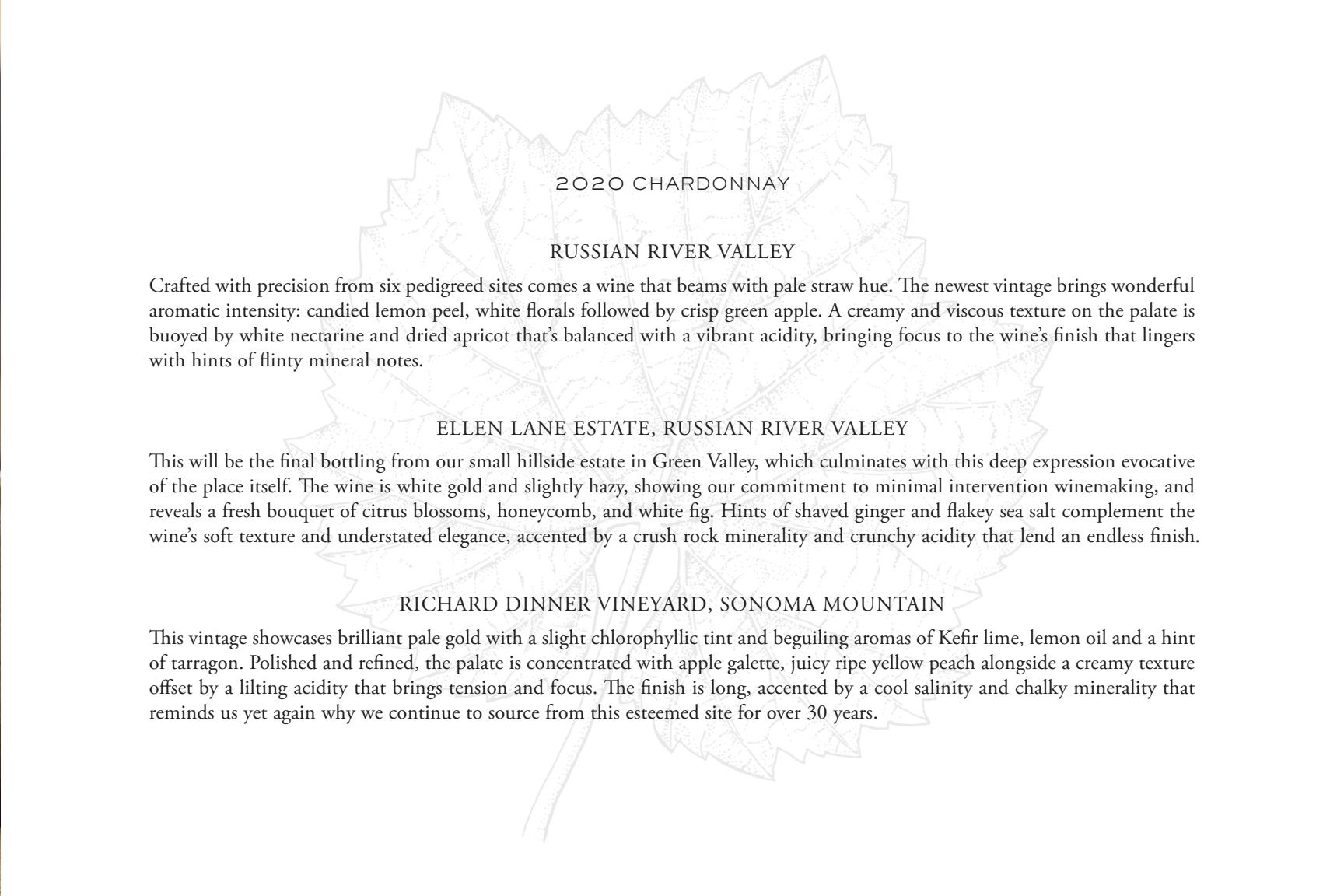
2019 was truly a remarkable year that may prove to be the standout vintage of the decade. The season began with steady winter precipitation and cool springtime temperatures helping keep moisture in our soils throughout much of the summer months. After a rare late season rainstorm in May, warm and dry conditions followed providing an optimal bloom and fruit set. The summer progressed with mild temperatures allowing grapes to slowly ripen and develop their phenolics gradually on the vine, a welcome sign for our team. After the record-breaking 2018 harvest, the crop came in much closer to historical averages. Harvest kicked off during its typical timeframe on September 6 and lasted seven weeks, with fruit possessing exceptional energy, precision, purity of flavors, and superb balance.

## 2018

2018 brought another winter with wet weather that continued through February. By early spring, dry and sunny conditions allowed for an ideal fruit set. Mild summer temperatures with no prolonged heat spikes provided an abundant crop, leading us to make up to four yield thinning passes in our vineyards. The moderate temperatures extended into fall, resulting in exceptional phenolic development allowing fruit to slowly mature on the vine. Fruit was harvested a full two weeks later than average, delivering elegant structure, brightness of flavors, and naturally balanced acidity.







2020 CHARDONNAY

RUSSIAN RIVER VALLEY

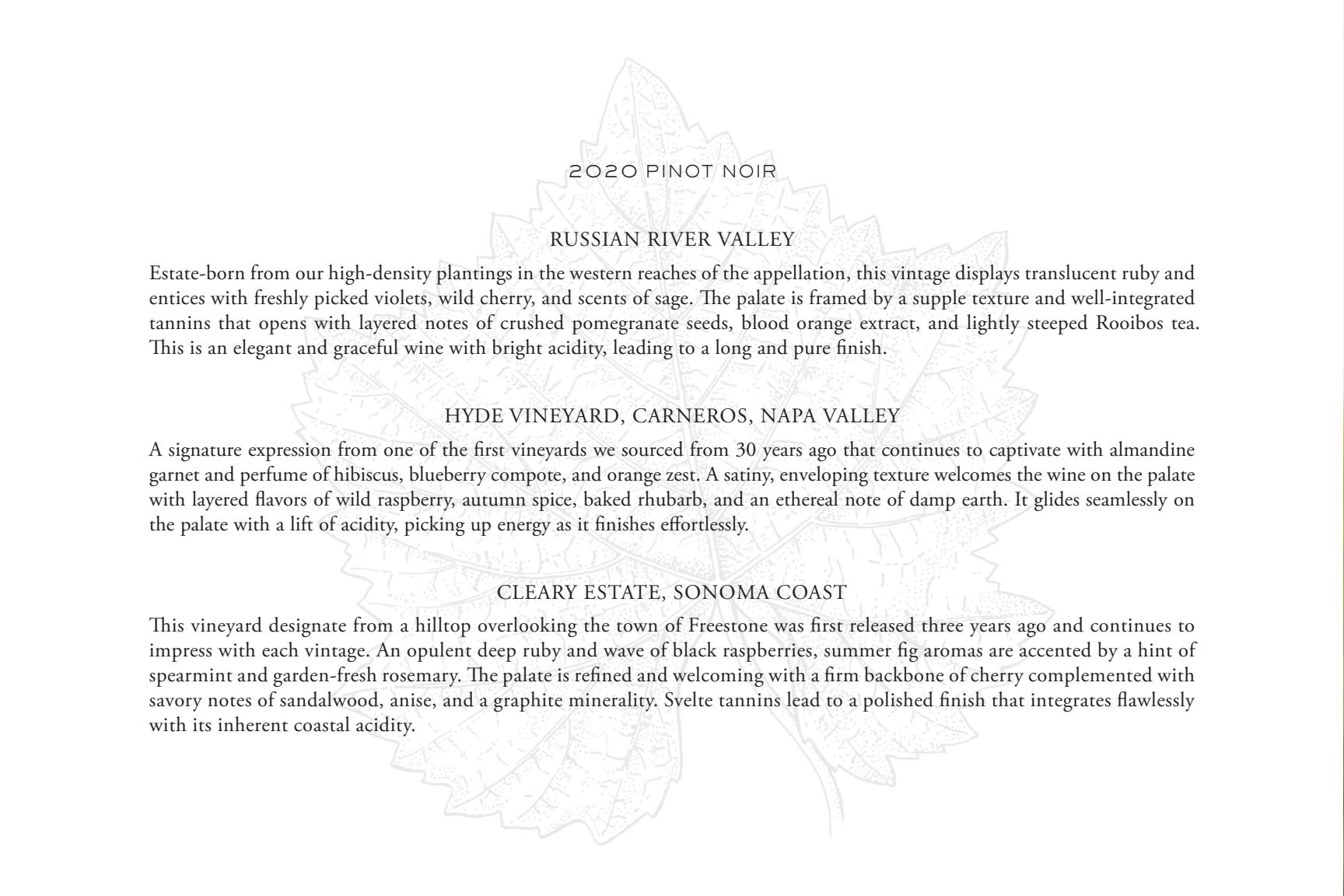
Crafted with precision from six pedigreed sites comes a wine that beams with pale straw hue. The newest vintage brings wonderful aromatic intensity: candied lemon peel, white florals followed by crisp green apple. A creamy and viscous texture on the palate is buoyed by white nectarine and dried apricot that's balanced with a vibrant acidity, bringing focus to the wine's finish that lingers with hints of flinty mineral notes.

ELLEN LANE ESTATE, RUSSIAN RIVER VALLEY

This will be the final bottling from our small hillside estate in Green Valley, which culminates with this deep expression evocative of the place itself. The wine is white gold and slightly hazy, showing our commitment to minimal intervention winemaking, and reveals a fresh bouquet of citrus blossoms, honeycomb, and white fig. Hints of shaved ginger and flakey sea salt complement the wine's soft texture and understated elegance, accented by a crush rock minerality and crunchy acidity that lend an endless finish.

RICHARD DINNER VINEYARD, SONOMA MOUNTAIN

This vintage showcases brilliant pale gold with a slight chlorophyllic tint and beguiling aromas of Kefir lime, lemon oil and a hint of tarragon. Polished and refined, the palate is concentrated with apple galette, juicy ripe yellow peach alongside a creamy texture offset by a lilting acidity that brings tension and focus. The finish is long, accented by a cool salinity and chalky minerality that reminds us yet again why we continue to source from this esteemed site for over 30 years.



## 2020 PINOT NOIR

### RUSSIAN RIVER VALLEY

Estate-born from our high-density plantings in the western reaches of the appellation, this vintage displays translucent ruby and entices with freshly picked violets, wild cherry, and scents of sage. The palate is framed by a supple texture and well-integrated tannins that opens with layered notes of crushed pomegranate seeds, blood orange extract, and lightly steeped Rooibos tea. This is an elegant and graceful wine with bright acidity, leading to a long and pure finish.

### HYDE VINEYARD, CARNEROS, NAPA VALLEY

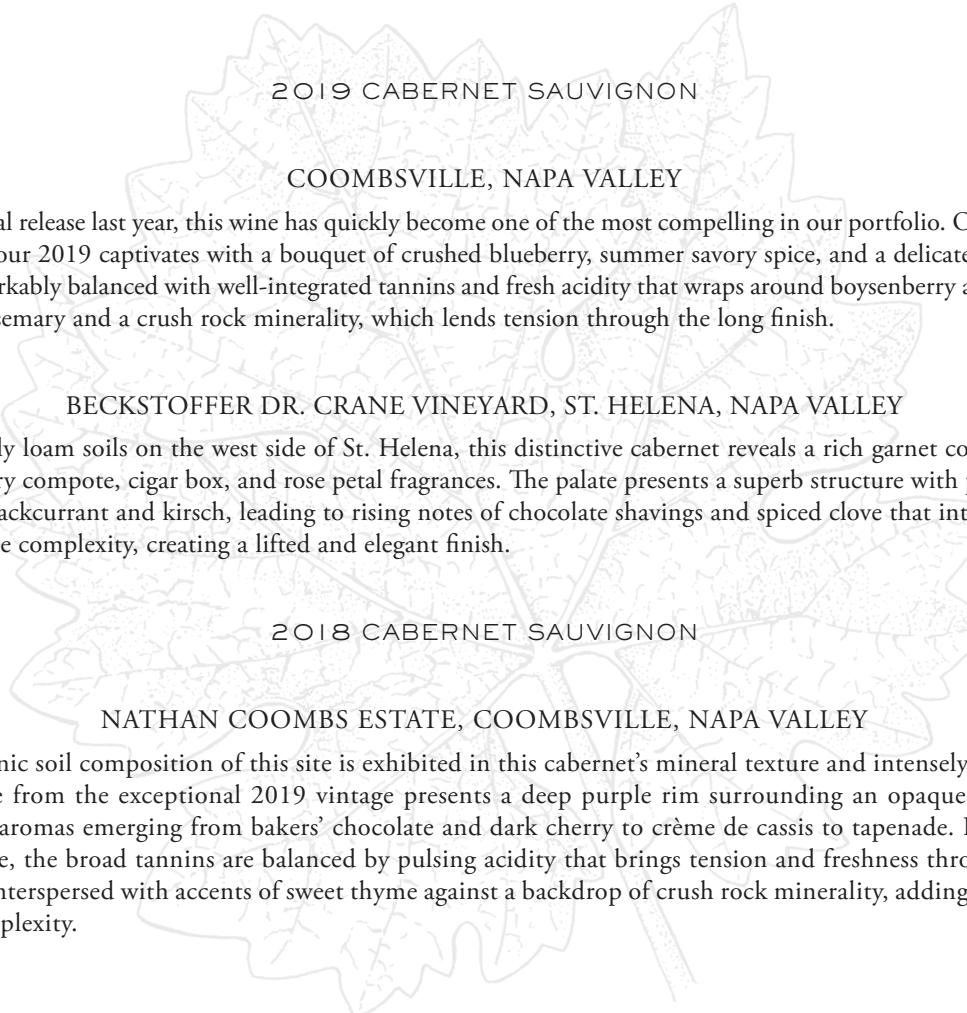
A signature expression from one of the first vineyards we sourced from 30 years ago that continues to captivate with almandine garnet and perfume of hibiscus, blueberry compote, and orange zest. A satiny, enveloping texture welcomes the wine on the palate with layered flavors of wild raspberry, autumn spice, baked rhubarb, and an ethereal note of damp earth. It glides seamlessly on the palate with a lift of acidity, picking up energy as it finishes effortlessly.

### CLEARY ESTATE, SONOMA COAST

This vineyard designate from a hilltop overlooking the town of Freestone was first released three years ago and continues to impress with each vintage. An opulent deep ruby and wave of black raspberries, summer fig aromas are accented by a hint of spearmint and garden-fresh rosemary. The palate is refined and welcoming with a firm backbone of cherry complemented with savory notes of sandalwood, anise, and a graphite minerality. Svelte tannins lead to a polished finish that integrates flawlessly with its inherent coastal acidity.







## 2019 CABERNET SAUVIGNON

### COOMBSVILLE, NAPA VALLEY

Since our inaugural release last year, this wine has quickly become one of the most compelling in our portfolio. Offering a gorgeous deep purple hue, our 2019 captivates with a bouquet of crushed blueberry, summer savory spice, and a delicate tobacco leaf note. The palate is remarkably balanced with well-integrated tannins and fresh acidity that wraps around boysenberry and black fig along subtle notes of rosemary and a crush rock minerality, which lends tension through the long finish.

### BECKSTOFFER DR. CRANE VINEYARD, ST. HELENA, NAPA VALLEY

Planted on gravelly loam soils on the west side of St. Helena, this distinctive cabernet reveals a rich garnet color and expressive layers of blackberry compote, cigar box, and rose petal fragrances. The palate presents a superb structure with plush tannins that frame a core of blackcurrant and kirsch, leading to rising notes of chocolate shavings and spiced clove that intermingles with an intriguing graphite complexity, creating a lifted and elegant finish.

## 2018 CABERNET SAUVIGNON

### NATHAN COOMBS ESTATE, COOMBSVILLE, NAPA VALLEY

The unique volcanic soil composition of this site is exhibited in this cabernet's mineral texture and intensely structured palate. Our latest release from the exceptional 2019 vintage presents a deep purple rim surrounding an opaque garnet core with an abundance of aromas emerging from bakers' chocolate and dark cherry to crème de cassis to tapenade. Both graceful and bold on the palate, the broad tannins are balanced by pulsing acidity that brings tension and freshness throughout. Notes of boysenberry are interspersed with accents of sweet thyme against a backdrop of crush rock minerality, adding to the long finish and layers of complexity.

## WINERY TASTINGS BY APPOINTMENT

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### **Signature Tasting**

Explore the winery with an introductory seated tasting of four select signature wines accompanied by artisanal cheeses & charcuteries.

*\$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 4-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](http://paulhobbswinery.com) or contact our Estate Concierge:

Phone: 707.824.9879 option 4 Email: [concierge@paulhobbs.com](mailto:concierge@paulhobbs.com).

*\*plus applicable taxes*

