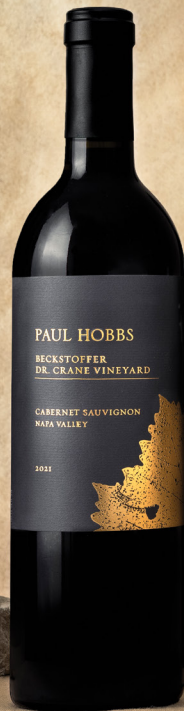


PAUL HOBBS WINERY

SPRING 2024 ALLOCATION



MOMENTS BEFORE THE CORK IS PULLED AND ONE TAKES their first sip, certain expectations have likely already been formed about the wine to be savored. We all know why—often operating in our subconscious, the package aesthetic and brand name provide clues as what to expect. For all of us at Paul Hobbs Winery that message rests on the bedrock of our pioneering spirit, good stewardship of the land, integrity, and uncompromising quality.

From our humble beginnings, we were among a small group of early adopters to vineyard designate our wines on the label. Over the years, we have been fortunate to build a superb portfolio of estate vineyards spanning notable appellations and diverse microclimates. We have added wines blended from across wider appellations, as well as compelling cuvées from the best lots in our cellar. However, these advancements in winegrowing were not adequately reflected in our package, which had changed little since its inception.

The inaugural package was designed in 1991—a classic then, a classic today. For our original label, I turned to Chuck House, designer for some of Northern California's most iconic labels (i.e., Frog's Leap, Peter Michael, Etude, and others) of that era. With his innate ability to create New World masterpieces with hints of an Old-World soul, he understood the leitmotif I was after—the evocative darkness of winter vines against lush green, the simple grape leaf speaking to the varietal, the gold font emblematic of quality, durability, and luxury.

A little over a year ago, we embarked on an expedition to upgrade our packaging with the intent to have it better reflect the evolution of our winemaking. We especially wanted to express the delineation among our three tiers of wines. In my mind, vineyard always trumped varietal—the Burgundian model—but thirty or more years ago we were too new and not ready for that. Today, however, our appellations have become highly definitive and well known for their proven quality with respect to a particular noble varietal class. In short, the time has come to flip our naming hierarchy from varietal first to vineyard first. A second notable change is the leaf, now drawn in higher relief, with branching veins suggesting the increasing depth and texture we are building in our wines.

While the quality of wine you have come to expect from Paul Hobbs remains the same, we hope that when you pick up a bottle now, it will evoke a clearer sense of the wine inside—a focused but complex expression of a singular place. I am very pleased to share these spring releases with you, the first bearing our new labels.

A handwritten signature in black ink that reads "Paul Hobbs". The signature is fluid and cursive, with the first name "Paul" and last name "Hobbs" clearly legible.

GROWING SEASON NOTES

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.

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.





PAUL HOBBS
GEORGE MENINI ESTATE

CHARDONNAY
RUSSIAN RIVER VALLEY
SONOMA COUNTY
2012

2022

CHARDONNAY

RUSSIAN RIVER VALLEY

A pearlescent pale straw color in the glass, this wine opens with layers of fresh citrus peel and crisp Asian pear, evolving into juicy apple and tropical fruit aromas. Notes of gardenia interlace with these expressive layers as they extend into a palate edged with hints of brioche and cream. A clear vein of savory minerality supports a clean, crisp, and beautifully integrated finish.

RICHARD DINNER VINEYARD, SONOMA MOUNTAIN

This luminous, straw-hued chardonnay is perfumed with honeysuckle, white peach, and hints of brioche layered over crisp red apple skin and exotic guava. An edge of lime zest keeps the lovely aromatic mix bright, while the ripe stone fruit flavors that follow are balanced with juicy acidity, leading to tension and a fresh, long finish marked by chalky minerality.

GEORGE MENINI ESTATE, RUSSIAN RIVER VALLEY

The delicate pale straw color of this vintage belies the complexity of the nose, with layers of tart apple and bright citrus zest wrapped in beautiful gardenia aromas. On the palate, citrus zest evolves into richer Meyer lemon, seamlessly integrated with oyster shell minerality and the salinity of an ocean breeze. Energy from the cool Sebastopol Hills site carries through the long, vibrant finish.





2022

PINOT NOIR

RUSSIAN RIVER VALLEY

A ruby-edged violet hue sets expectations for the tart red cherry and cranberry aromas that open in the glass, evolving into red plum and boysenberry steeped with orange peel, bergamot, and earl gray tea. Vibrant tension and a satisfying grip carry through the juicy palate with an intriguing hint of crunchy sea salt. A bright acidity adds freshness to the long, pure finish.

WEST SONOMA COAST

Lovely ruby red shades catch the eye, while exotic notes of tart Morello cherry and pungent pine forest swirl with fresh raspberry. Bright, pure fruit carries through on the palate, layered with earthy hints of damp loam and rocky salinity, all backed by the elegant, fine-grained tannins and stylish grip that the cool West Sonoma Coast offers at its best.

GEORGE MENINI ESTATE, RUSSIAN RIVER VALLEY

Brilliant ruby red in the glass, the 2022 vintage follows the color with matching aromas of wild mountain strawberry, raspberry, and cherry infused with hints of black tea. On the palate, this wine has the texture of thick satin, evolving seamlessly with subtle energy and pleasant tension. Elegant, fine-grained tannins run through a lingering, juicy finish.

HYDE VINEYARD, CARNEROS, NAPA VALLEY

Our decades-long partnership with the notable Hyde Vineyard produced another ruby-red beauty in 2022. Lively berry aromas—mulberry, cherry, and wild raspberry—are layered with tea, exotic spice, and darker, alluring forest floor notes on the nose. A delicate palate delivers just a hint of tension, an edge of intrigue against a graceful backdrop of supple, fine-grained tannins and a velvety, long finish.

FRAENKLE CHESHIER VINEYARD, RUSSIAN RIVER VALLEY

In a ruby-red shade both deep and vibrant, this pinot noir delivers tart red fruit aromas true to its cool site in the Russian River Valley. Pomegranate, rhubarb, and Rainier cherry are layered over warm spice and savory black tea. The palate is well-defined and focused, with elegant, fine-grained tannins as the backbone for mineral-rich damp clay and a hint of sea salt. The finish is pure velvet.



2021

CABERNET SAUVIGNON

COOMBSVILLE, NAPA VALLEY

Laced through with beautiful dark blue shades, our 2021 from Napa's coolest cabernet-growing region opens with soaring, complex aromatics: brambly blackberry, swirling with red currant, layers over fresh sage and thyme leaves, while dark cacao is edged with graphite. The palate is focused and bright with youthful energy, yet smooth with mouth coating, fine-grained tannins. Oyster-shell minerality adds sophisticated savory notes on a lingering finish.

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

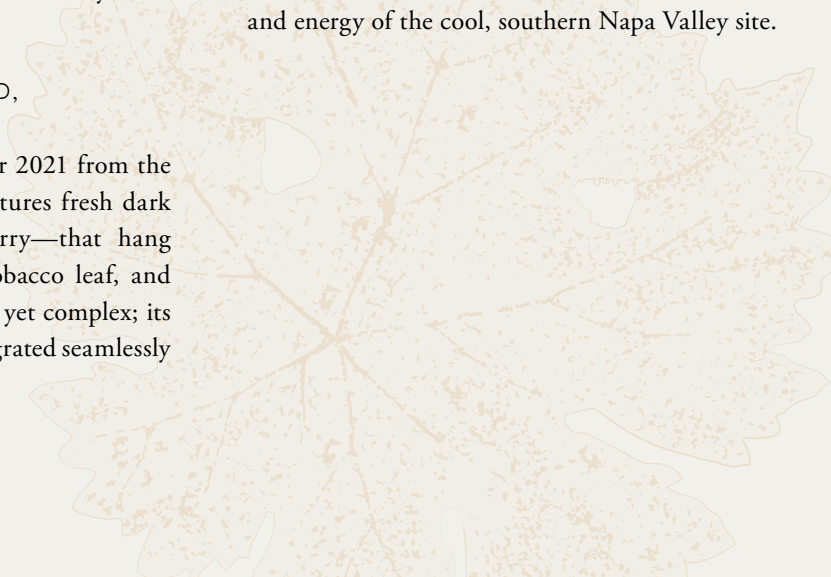
A brilliant shade of garnet red in the glass, our 2021 from the venerable Beckstoffer Dr. Crane Vineyard captures fresh dark red fruit aromas—black raspberry and cherry—that hang in savory balance with pungent cigar box, tobacco leaf, and graphite notes. The palate is bright and precise yet complex; its dusty tannins and crushed rock minerality integrated seamlessly through a long, indulgent finish.

2020

CABERNET SAUVIGNON

NATHAN COOMBS ESTATE,
COOMBSVILLE, NAPA VALLEY

A deep garnet core speaks to the power of this 2020 vintage from our Nathan Coombs Estate. Lush ripe blackberry and black currant aromas are joined by dark chocolate with hints of leather and sweet tobacco on the nose. The vineyard's signature graphite and anise spice follow on the palate. This is a bold and structured red, complex and layered yet lifted with the freshness and energy of the cool, southern Napa Valley site.



WINERY TASTINGS BY APPOINTMENT

SIGNATURE TASTING

Explore the winery with an introductory estate tour and seated tasting of four select signature wines accompanied by artisanal cheeses and 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 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*