PAUL HOBBS

2024 West Sonoma Coast Pinot Noir

Vineyards

- Clonal selections: 115, 777, Calera, and Pommard
- Rootstock: Riparia gloire
- Sites: Various exposures and soils including Goldridge fine sandy loam

Growing Season

The 2024 growing season yielded beautifully concentrated, high-quality fruit, and despite a few challenges, will be remembered for its favorable weather patterns and pristine clusters.

Abundant winter rainfall replenished soil moisture and set a strong foundation for the vines. A cool, wet start to the year transitioned into warmer-than-normal temperatures from late March through mid-April, prompting an earlier bud break than in 2023. Bloom unfolded quickly and compactly, and June's temperate, dry conditions supported an excellent fruit set.

While the early season offered promise, vigilance remained essential. A significant heat wave in the first week of July caused minor damage to exposed clusters, reducing shoot tip activity and slowing berry development. August ushered in cooler weather, which provided ideal conditions during the final phase of ripening by enhancing phenolic concentration across the vineyards. Harvest began on August 23 and progressed at an even, unhurried pace until a late-season heat spell from September 30 through October 7 brought the season to a dramatic close.

Overall, 2024 was marked by a dynamic interplay of warm and cool conditions; an ebb and flow that ultimately delivered fruit of notable concentration, balance, and aromatic lift. The resulting wines show exceptional equilibrium, expressiveness, and character.

Harvest

- Hand-harvested at night, shears only
- August 29-September 25

Winemaking

- Varietal composition: 100% pinot noir
- Hand-sorted while still cold from the field; 11% whole cluster inclusion
- Indigenous yeast fermentation
- 5-day cold soak, 17-day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 11 months in French oak barrels; 34% new
- Bottled unfined and unfiltered; August 2025

Tasting Notes

Ruby red with garnet center. Aromatics of wild berries, Morello cherry, and Santa Rosa plum meld with raspberry tea. The palate unfolds with notes of mulberry, dark chocolate, and bergamot, layered over hints of damp earth. An interplay of acidity and tannin lends lift and tension, extending into a graceful, persistent finish.