



PAUL HOBBS

WINERY

2026 CUVÉE COLLECTION

2022 CUVÉE LOUISA CHARDONNAY, GOLDROCK ESTATE

This wine sparkles with a crystalline pale golden hue. Scents of lychee and red apple peel mingle with fresh pear and hints of white fig layered over pungent wild thyme and white spring blossoms. A cool climate coastal focus on the palate weaves hints of Key lime and Meyer lemon, expanding into a rich layer of toffee. Precise and clearly defined, a bright energy and crushed rock minerality persists through the long, elegant finish.

2022 CUVÉE AGUSTINA PINOT NOIR, KATHERINE LINDSAY ESTATE

A deep ruby-red color greets in the glass. Aromas of wild berry, pomegranate, and violet harken to autumn underlined with black tea, champiñón, and a minerally, slightly silty riverbed note. The dynamic palate focuses on the interplay between fruit and earth: bright cherry and Seville orange-spritzed cranberry compote open to hints of red clay and black pepper. The long, seamless finish is velvety and grippy, all in elegant balance.

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2021 CUVÉE AGUSTINA PINOT NOIR, KATHERINE LINDSAY ESTATE

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.

Vibrant dark ruby in color, the 2021 vintage captivates with aromas of boysenberry, blueberry, red cherry, and orange zest. Blackberry and plum add depth along the mid-palate leading to flavors of thyme and an iron-like minerality. Bright acidity and supple tannins grant structure to the wine's elegant texture, all balanced through the long finish.

2022 GROWING SEASON

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.