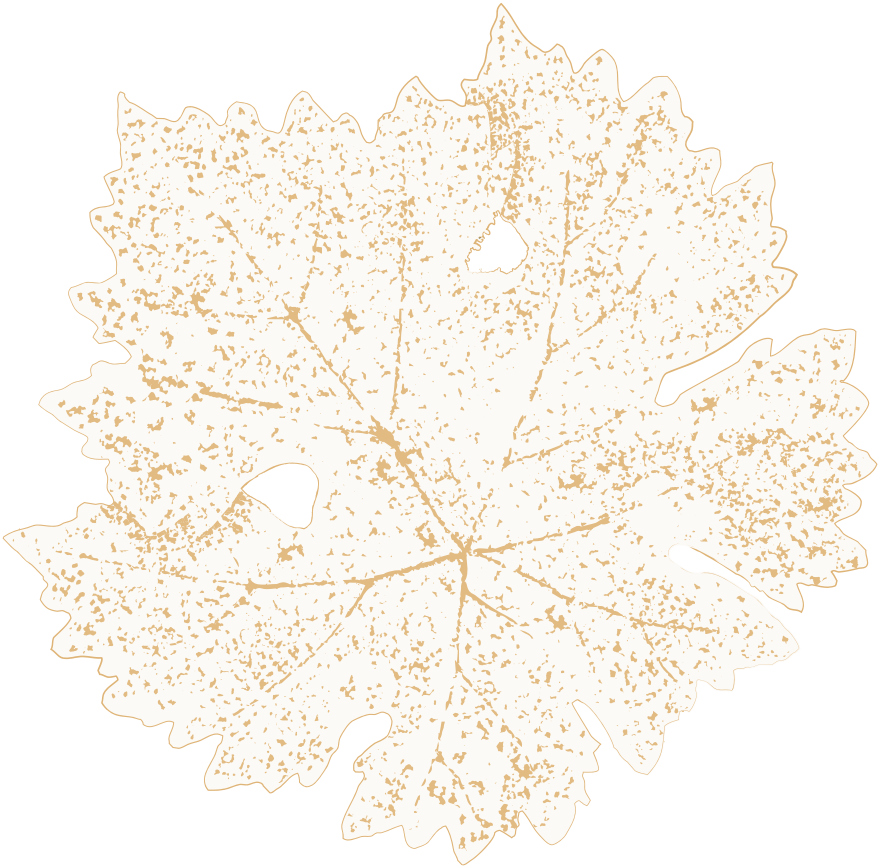
PAUL HOBBS WINERY



FALL 2024 RELEASES

PAUL HOBBS
EDWARD JAMES ESTATE
CHARDONNAY
RUSSIAN RIVER VALLEY
SONOMA COUNTY
PAUL HOBBS
GLEARY ESTATE
PINOT NOIR
SONOMA COAST
SONOMA COUNTY
PAUL HOBBS
CUVÉE
LUDISA
PAUL HOBBS
CUVÉE
AGUSTINA
PAUL HOBBS
BECKSTOFFER
PAUL HOBBS
TO KALON VINEYARD
BECKSTOFFER

IN BURGUNDY, THERE IS A NAME ATTRIBUTED TO THE owner and caretaker of a small vineyard holding. Often, outwardly, this is a person who is somewhat rustic in appearance and manner. One who spends countless hours tending their vines, often to the point of coming to know each plant individually. For whom pride of place and the wine they make from it becomes the ultimate reward for their immense labor of love. Such an individual is referred to as a 'vigneron,' and due to their dedication, humility, craftsman, artistry, and vision, they are held in great esteem within their community.

It is this vigneron's vision I strive to bring to my farming and winemaking. During the growing cycle, I clock endless miles traversing Napa Valley to the far reaches of the Sonoma coast. Alongside our devoted core vineyard team, we work to understand what the land is giving, block by block, with the intention to craft wines that express the singular character of each site.

Connecting to the earth and listening to the land is a deeply rooted behavioral pattern for me. Raised on a farm in Upstate New York, I learned early on from my father, as he did from his, that an apple grown at one of our orchards was unique and distinctly different from the same variety picked from another plot. Soils, topography, subtle climatic differences, even human interaction all conspire to create unique profiles. As I cultivated my winemaking career, I came to learn to value each of these influences. Only when all are employed are we able to shape wines that fully express each estate's terroir.

This understanding has shaped the enduring vision for me and my team at Paul Hobbs Winery—to craft California wines that challenge the world's finest. Our passion is showcasing the unique character of each appellation, vineyard, block, and beyond—its coolness or warmth, fog or sunshine, volcanic or alluvial soils. The method is simple: skilled handwork, walking every block and taking note of our findings through every season.

My goal—the vigneron's quest—is that each wine embodies the individual character of its origins and our interaction in concert with it, and in so doing offering you a window into the singular beauty of the vineyards we cherish.

I am pleased to share these special fall release wines with you, our 2022 chardonnays and pinot noirs, as well as our 2021 cabernet sauvignons.

Paul Hobbs.

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.

2022

CHARDONNAY

EDWARD JAMES ESTATE, RUSSIAN RIVER VALLEY

The 2022 Edward James Estate Chardonnay displays a pale straw hue framed by an opalescent green. Aromas of Honeycrisp apple and Asian pear open to a rich note of Meyer lemon curd with a hint of honeysuckle. The palate delivers balance between light creaminess and energetic tension, with opulent flavors of baked apple, vanilla bean, and crème brûlée complemented by a distinct mineral-like texture that lingers with a note of brioche on the finish.

ROSS STATION ESTATE, RUSSIAN RIVER VALLEY

Flecked with gold, the 2022 Ross Station Estate Chardonnay shows off its pearlescent pale straw tones in the glass. Fragrant clover and fresh-cut alfalfa aromas open to an impressive range on the nose, from hints of white peach and guava to crisp Fuji apple and warm baking spice. The palate is both complex and lifted—its pomaceous notes are layered with crème caramel and butterscotch complemented by an energetic acidity and oyster shell minerality. A rich, structured finish is touched with sea salt.

CUVÉE LOUISA, GOLDROCK ESTATE, WEST SONOMA COAST

The 2022 Cuvée Louisa Chardonnay 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-region 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

PINOT NOIR

CLEARY ESTATE, SONOMA COAST

Vibrancy is the hallmark of the 2022 Cleary Estate Pinot Noir, from its deep ruby red color in the glass to its fragrant blend of red cherry and fresh raspberry aromas. Bright notes of tangerine zest layered with bergamot and exotic star anise on the palate dance with tangy pomegranate and mulberry flavors, all enveloped by damp earth and briny sea salt. Grippy yet soft, fine-grained tannins lend elegant texture through a long, memorable finish.

GOLDROCK ESTATE, WEST SONOMA COAST

The dark ruby 2022 Goldrock Estate Pinot Noir expresses the wilder elements of the forested site with a nose that carries a brooding layer of damp earth and bay laurel. Notes of red and black tea edged in bergamot entwine with fragrant hints of dark cherry and blueberry. The palate is complex and alive with a structured tannin showing pure, bright red fruit—raspberry, cranberry, and pomegranate—moving in waves across a silky finish.

KATHERINE LINDSAY ESTATE, RUSSIAN RIVER VALLEY

Refined and vibrant, the ruby red 2022 Pinot Noir from Katherine Lindsay Estate leads with a nose full of contrasts—fragrant violets, dried orange peel, and raspberry tea backed by earthier red clay, hints of sage and thyme, and forest floor. The vibrancy continues on the palate with fresh red fruit—mountain raspberry, pomegranate, and cherry—while fine-grained, almost talc-like tannins give the long, persistent finish a palpable energy.

CUVÉE AGUSTINA, KATHERINE LINDSAY ESTATE, RUSSIAN RIVER VALLEY

The deep ruby 2022 Cuvée Agustina Pinot Noir harkens to autumn with its wild berry, pomegranate, and violet aromas 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.

PAUL HOBBS
GOLDROCK ESTATE
PINOT NOIR
WEST SONOMA COAST
SONOMA COUNTY
2022
750ml
PAUL HOBBS

2021

CABERNET SAUVIGNON

BECKSTOFFER TO KALON VINEYARD, NAPA VALLEY

The 2021 Beckstoffer To Kalon Cabernet Sauvignon exhibits a shade of dark garnet in the glass. Expressive and complex aromas of huckleberry, blackberry, and red currant are layered with crème de cassis, sandalwood, graphite, and pungent cigar box. A stunningly precise profile of cherry and black currant opens to cacao and crushed river rock, lifting with vibrant acidity across the mid-palate. Taut, fine-grained tannins carry through a long, persistent finish.

BECKSTOFFER LAS PIEDRAS VINEYARD, NAPA VALLEY

The 2021 Beckstoffer Las Piedras Cabernet Sauvignon offers a dark garnet hue that gives way to aromas of wild berry, Bing cherry, blackberry, and currant layered with hints of mint and earthy graphite notes. On the palate, fresh violets, blueberries, and orange zest offer a contrast to wet-stone minerality and a dusting of cocoa. Both plush and firm, the mouth-filling, taffeta-like tannins deliver a lively tension on the lingering finish.

WINERY TASTINGS BY APPOINTMENT

SIGNATURE TASTING

Enjoy a seated, private wine tasting of four Paul Hobbs Appellation Collection 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*

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