

PAUL HOBBS WINERY



2022
CHARDONNAY
PAUL HOBBS
CUVEE
LOUISA
GOLDROCK ESTATE
WEST SONOMA COAST

PAUL HOBBS
EDWARD JAMES VINEYARD
CHARDONNAY
RUSSIAN RIVER VALLEY
2022

PAUL HOBBS
GOLDROCK ESTATE
PINOT NOIR
WEST SONOMA COAST
2022

PAUL HOBBS
TO-KALON VINEYARD
PECKTOFFER
CABERNET SAUVIGNON
NAPA VALLEY
2022

PAUL HOBBS
NATHAN COOMBS ESTATE
CABERNET FRANC
COOMBSVILLE
NAPA VALLEY
2023

2026 FALL RELEASES



FIRST HARVEST WITH PAUL AND LARRY HYDE (LEFT), 1991

AS I REFLECT ON 35 YEARS OF PAUL HOBBS WINERY, I am filled with gratitude for the many people who have helped bring this journey to life. The vision for the winery has always been deeply personal; however, I have long believed that exceptional wines are never the work of one person alone. They are the culmination of the work of countless partners, each contributing their knowledge, experience, and dedication in pursuit of excellence.

Growing up as the second oldest of eleven children on our family farm in Upstate New York, I learned early that meaningful work depends on commitment, perseverance, and respect for those working alongside you. Early mornings and long days in the orchards instilled a lasting appreciation and care for the land. As life unfolded, mentors including Robert Mondavi and Dr. Vernon Singleton encouraged me to challenge convention, remain curious, and continuously refine my craft. Their guidance shaped my farming and winemaking philosophies, which ultimately provided the foundation for what would become Paul Hobbs Winery.

Over the past three and a half decades, I have had the privilege of working alongside respected vineyard owners who entrusted me with remarkable fruit, allowing us to reveal the distinct character of each site. Andy Beckstoffer, Larry Hyde, Richard Dinner, and many others have dedicated themselves to intentional farming. Each committed to quality and respect for the land. That same

commitment is reflected by talented colleagues whose expertise and care extends from vineyard stewardship and meticulous winemaking to welcoming guests and sharing our wines around the world. Just as important are the many individuals whose work takes place away from public view, supporting every detail long before the bottle reaches your table.

Looking back, I am reminded that every bottle reflects far more than a single vintage. It represents years of learning, enduring relationships, and a collective dedication to crafting wines that faithfully express their origin. As a new generation embraces these same principles, I am confident this philosophy will continue to guide the winery for years to come.

I am truly grateful to everyone who has participated in this journey. It is my pleasure to share these fall release wines in celebration of the people whose passion, integrity, and enthusiasm continue to shape every bottle we produce. I hope they bring as much enjoyment to your table as they have brought fulfillment to ours.

A handwritten signature in black ink that reads "Paul Hobbs". The signature is written in a cursive, flowing style with a large initial 'P' and a small mark at the end.

GROWING SEASON NOTES

2024

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.

2023

If one were obliged to condense the '23 growing season to a one-word descriptor, that word would be 'water.' After several years of persistent drought, our vineyard team radically modified farming practices to handle the vigorous growth stimulated by abundant winter rains. Indeed, years like 2023 remind us why it is important to stay nimble and adaptable. By so doing, despite nature's overabundant gift of rainfall, our team's flexibility and skill aided in garnering a standout vintage.

A series of 'atmospheric rivers'—long narrow bands of water vapor in the atmosphere that move concentrated amounts of moisture from the tropics to the poles—in January and March refilled rivers, lakes, and reservoirs to capacity and replenished aquifers while saturating soils.

Wet and cool conditions through early April delayed bud break by several weeks, and lower than average temperatures coupled with additional rainfall in May further delayed phenological development. Despite these less-than-ideal conditions, fruit set was remarkably strong for all our varietals.

July brought warmer weather and by late month 'veraison' started in earnest. However, plummeting temperatures in August ushered an atypically thick and persistent marine layer onshore, wetting canopies and causing a significant increase in berry size and weight. To counteract this phenomenon, and to secure good

phenolic concentration in the fruit, we performed additional crop thinning across all vineyards.

Harvest began September 20—the latest start in over a decade for Paul Hobbs Winery—was well-paced throughout, and concluded in early November.

In summary, 2023 is notable for its long, slow physiological development cycle, providing the winery with beautifully balanced, nuanced fruit, rendering bright, energetic wines of good structure, length, and elegance.

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.





2024

CHARDONNAY

EDWARD JAMES ESTATE,
RUSSIAN RIVER VALLEY

Pale straw with a subtle green tint and faint opalescence. Aromas of tart apple, yellow pear, and white peach are complemented by honeysuckle, citrus blossom, and lemon peel. The palate is clean and focused, revealing layers of golden apple and ripe pear framed by zesty acidity and mineral tension. Crisp and refreshing, the wine carries remarkable energy through a long, salivating finish.

ROSS STATION ESTATE,
RUSSIAN RIVER VALLEY

Brilliant pale straw in appearance. Expressive aromas of lemon curd, lemongrass, and star anise are interwoven with Asian pear, Golden Delicious apple, and hints of lychee. A rich entry unfolds into layers of lime and citrus zest supported by river rock minerality and lively acidity. Creamy in texture yet vibrant in profile, the wine finishes with precision and refreshing coastal lift.

CUVÉE LOUISA, GOLDROCK ESTATE,
WEST SONOMA COAST

Pale straw with a luminous opalescent hue. Aromatics of Meyer lemon cream, white stone fruit, and tangerine are accented by subtle brioche, nutmeg, and baking spice. The palate is focused and expansive, balancing purity and structure with layered notes of baked apple and guava. Refreshing sea spray minerality and dynamic tension persist through an elegant, lingering finish.



2024

PINOT NOIR

CLEARY ESTATE,
SONOMA COAST

Deep crimson in color. Fragrant aromas of cranberry and blueberry mingle with bergamot, black tea, and fresh thyme. The palate is bright and dynamic, revealing raspberry and pomegranate framed by crushed oyster shell minerality and a touch of sea salt. Fine-grained tannins and juicy acidity provide structure and lift, leading to a textured and salivating finish.

GOLDROCK ESTATE,
WEST SONOMA COAST

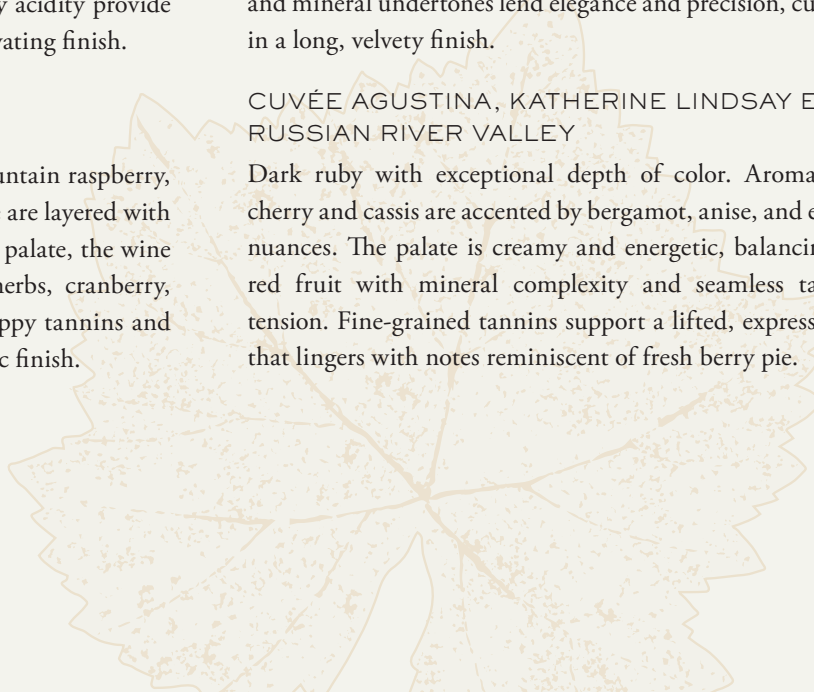
Deep ruby with brilliant clarity. Aromas of mountain raspberry, wild strawberry, pomegranate, and blood orange are layered with notes of Earl Grey tea. Intensely focused on the palate, the wine offers a luxuriant texture balanced by fresh herbs, cranberry, and red fruit. Broad and mouth-coating, its grippy tannins and coastal salinity carry through to a long, energetic finish.

KATHERINE LINDSAY ESTATE,
RUSSIAN RIVER VALLEY

A deep ruby hue introduces a complex and nuanced bouquet of bramble fruit, red clay, cedar, and violets. The palate reveals remarkable depth and tension, unfolding with Bing cherry, blueberry, and dried orange peel. Silky yet structured tannins and mineral undertones lend elegance and precision, culminating in a long, velvety finish.

CUVÉE AGUSTINA, KATHERINE LINDSAY ESTATE,
RUSSIAN RIVER VALLEY

Dark ruby with exceptional depth of color. Aromas of dark cherry and cassis are accented by bergamot, anise, and earthy clay nuances. The palate is creamy and energetic, balancing vibrant red fruit with mineral complexity and seamless tannin-acid tension. Fine-grained tannins support a lifted, expressive profile that lingers with notes reminiscent of fresh berry pie.







2023

CABERNET SAUVIGNON

BECKSTOFFER TO KALON VINEYARD,
OAKVILLE

Deep garnet in color. Aromas of crème de cassis, ripe huckleberry, and plum are underscored by graphite, sandalwood, tobacco, and cigar box. The palate is refined and impeccably delineated, showcasing river rock minerality and svelte tannins. Layers of dark fruit, cocoa, and subtle leather unfold with precision, leading to a long, palate-saturating finish.

BECKSTOFFER LAS PIEDRAS VINEYARD,
ST. HELENA

A saturated deep crimson hue. Aromatics of blackberry, huckleberry, and elderberry are complemented by fresh tobacco, black tea, and pencil shavings. Bright and focused on the palate, the wine reveals layers of plum and cherry supported by supple tannins and subtle structure. Harmonious acidity and refined grip create balance and depth, carrying through to a complex and persistent finish.

2023

CABERNET FRANC

NATHAN COOMBS ESTATE,
COOMBSVILLE

Opaque garnet in hue. Distinctive aromas of black olive, blueberry, blackberry, and boysenberry are layered with cigar box, leather, and savory herbal notes. Medium-bodied and elegant, the palate offers plush, well-integrated tannins and a refined texture supported by iron-laced minerality. Bright and expressive, the wine concludes with a persistent finish of dark blue and black fruits.

2022

PROPRIETARY RED

CUVÉE SOPHIA, NATHAN COOMBS ESTATE,
COOMBSVILLE

Deep garnet in color with remarkable concentration. Aromas of dark red fruits, cassis, boysenberry, raspberry, and black currant are accented by tobacco, dried herbs, and red clay nuances. Plush and layered on the palate, notes of blue and black fruit compote and cigar box unfold across a mouth-coating texture. Gentle, velvety tannins provide balance and poise, leading to a long and harmonious finish.

WINERY TASTINGS BY APPOINTMENT

SIGNATURE TASTING

Enjoy a seated, communal wine tasting of four signature Paul Hobbs wines, accompanied by seasonally driven house-made dips, flatbreads, and the freshest vegetables from our estate garden.

*\$95 per person**

VINEYARD DESIGNATE EXPERIENCE

Follow us into the heart of our flagship Katherine Lindsay Estate, exploring the land responsible for our signature wines. Then, enjoy an in-depth seated tasting of six highly limited Vineyard Designate Collection 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**

BEYOND THE WINERY

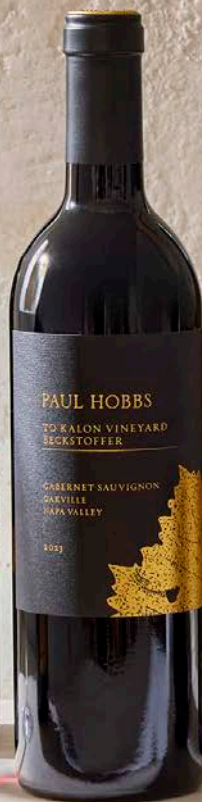
Each year we offer a limited number of bespoke, off-site experiences bringing our wines directly to our biggest supporters. Let us curate an intimate tasting for you and your most discerning wine-loving guests at your home or a selected venue.

For pricing and details, inquire directly with Emery Bodell at ebodell@paulhobbs.com.

For more information or to schedule your tasting, access the visit page at paulhobbswinery.com or contact our Estate Concierge:

Call 707.824.9879 option 4 | Email concierge@paulhobbs.com

**plus applicable taxes*





PAUL HOBBS
— WINERY —

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