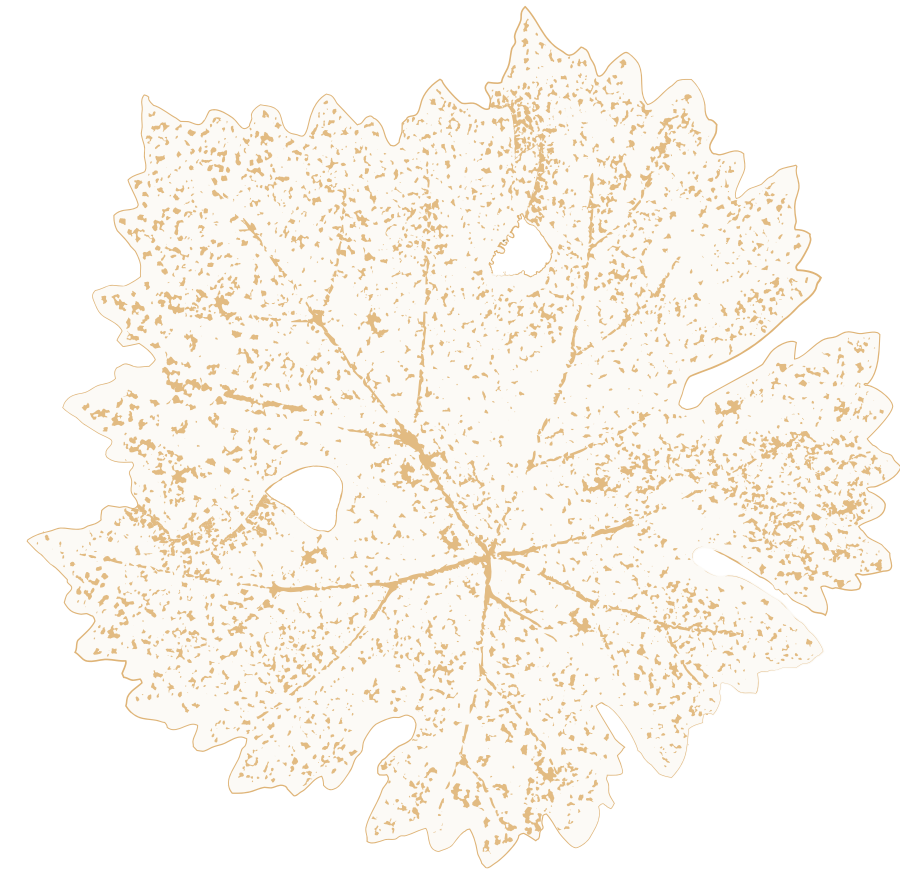
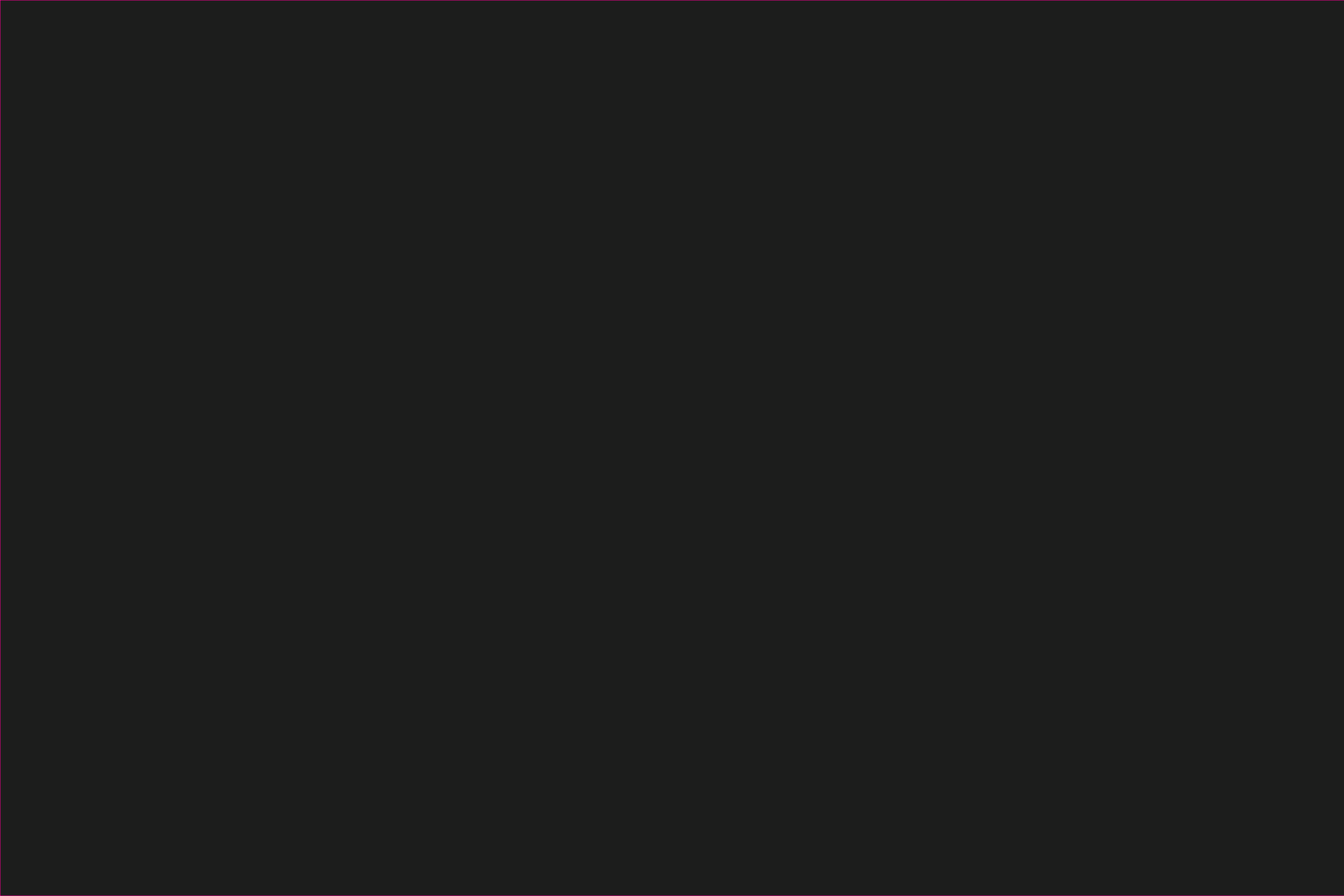


PAUL HOBBS WINERY



SPRING 2025 VINEYARD DESIGNATE RELEASES



I NEVER TIRE OF WALKING THE GROUNDS AT THE Katherine Lindsay Estate—home to our winery and first estate vineyard nestled in the eastern hills of the Russian River Valley. From the verdant, undulating rows of pinot noir vines crowned with fog-kissed sunlight to the meticulously tended landscape surrounding our stonewashed winery buildings, there is a peaceful harmony across the 19-acre property. For over a decade, I yearned for a place to call my own. Where pinot noir clone and rootstock experimentation integrated effortlessly with a permanent home to produce our wines and designed to both visually and functionally embody our core commitment to the relentless pursuit of excellence.

The layout of the estate was a design choice as intentional as every winemaking decision made. When I acquired the land in 1998, I envisioned a winery campus reminiscent of an Old Western-style town flanked by sentinel trees and halcyon vines. Each building would be tailored specifically to its function and custom-built to complement the estate's grand orchestra of light, air, and land.

After sharing my vision with several reputable winery architects, Howard Backen immediately rose to the top. Though he had designed only one other winery, Oakville's legendary Harlan Estate, it was evident Howard was the master I was looking for. While we walked the property, Howard pulled out his sketch pad and began drawing. Sketching the winery as a

natural extension of the land, Howard understood the need for form to follow function. His drafts provided access to gentle morning sunlight from the east and used our hillsides as natural protection from the heat of the western afternoon sun. Together, Howard and I fused our divergent disciplines to create a space in homage to the art of winemaking and the tenets of enduring design—scale, proportion, and purpose. His principles paralleled my approach to wine, where balance, structure, and texture form a timeless harmony.

It's an honor to carry forward the vision behind one of Howard's original winery projects, crafting wines I'm proud to share with you in our Vineyard Designate Spring Release. Every stone, every beam, and every panel reflects our commitment to uncompromising artistry and meticulous detail.

Paul Horn.

GROWING SEASON NOTES

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

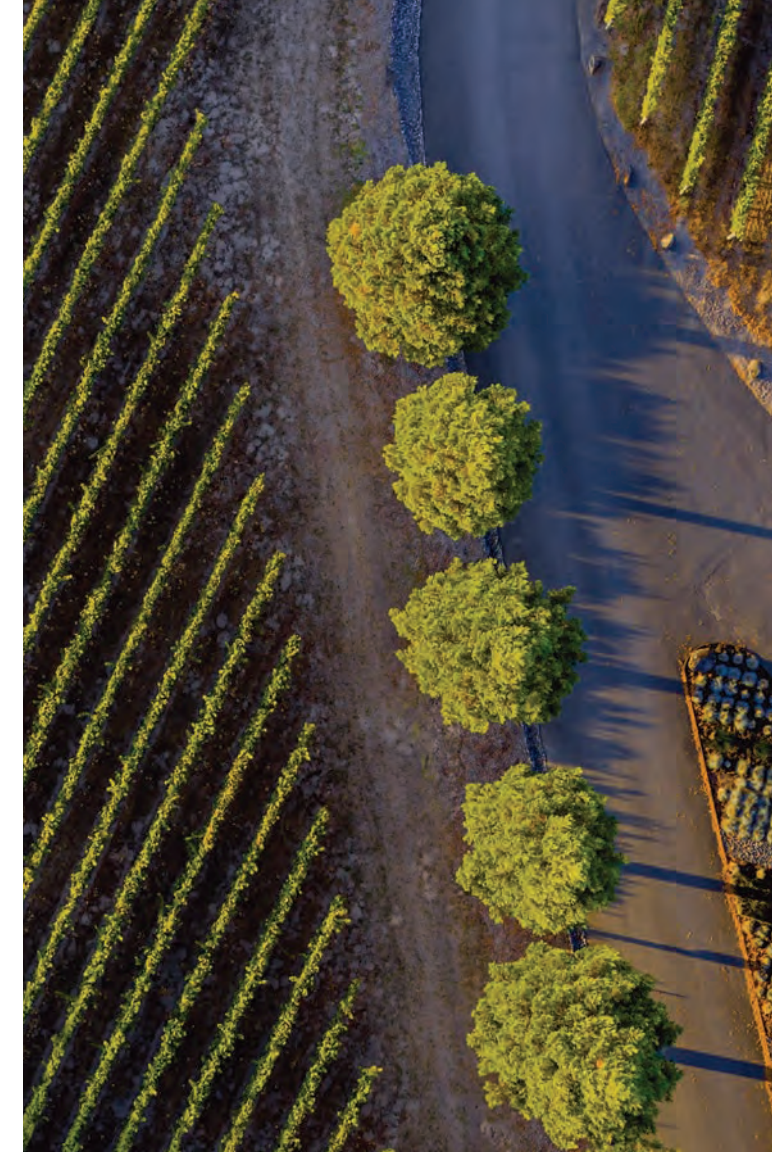
The '22 growing season presented a few challenges—especially down the home stretch—reminding us that adversity often breeds surprising insights and learnings that an otherwise relatively benign path cannot. The '22 vintage showcases the resilience of diligently farmed vineyards. Therein lies the silver 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.

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.





2023

CHARDONNAY

RICHARD DINNER VINEYARD,
SONOMA MOUNTAIN

At first glance, this pale-straw wine glows with an opalescent hue. Freshly picked nectarine, peach, and guava aromas jump out of the glass, their inviting juiciness enhanced by lemongrass and white fig. Showcasing a spectrum of citrus flavors, the wine unfurls its opulent texture, while a mineral grip creates sparks of energy across the entire palate. A beautiful symmetry of creaminess and salinity leaves a memorable finish.

GEORGE MENINI ESTATE,
RUSSIAN RIVER VALLEY

A chlorophyllic (green) rim frames this luminous, pale straw-tinted wine. Enticing aromas of Golden Delicious apple, ripe kiwi, and fresh peach unfold gracefully with each swirl. On the palate, the wine is succulent and elevated, revealing layers of bright lemon, crisp pear, and subtle lemongrass. Its vibrant energy dances across the palate, culminating in a lingering, sophisticated finish.



2023

PINOT NOIR

GEORGE MENINI ESTATE,
RUSSIAN RIVER VALLEY

Displaying a jeweled ruby color from core to rim, the wine presents alluring aromas of tart cranberry and pomegranate, complemented by an undertone of black tea. Plush dark red fruits add a lively charm to this wine followed by a palpable energy accentuated by subtle hints of oyster shell and wet stone. The finely tuned balance of acidity and tannins creates a textured elegance, leading to a memorable finish.

HYDE VINEYARD,
CARNEROS, NAPA VALLEY

The wine presents a luminous cerise hue in the glass. Enticing savory aromas of grilled meats and black pepper open to notes of ripe strawberry and raspberry. Each sip unveils a new dimension, from dried herbs and spiced licorice to dark cherry and a delicate touch of vanilla. Silky, ultra-fine tannins and a balanced acidity harmonize beautifully and create tension, leaving a long, supple, and elegant finish.

FRAENKLE CHESHIER VINEYARD,
RUSSIAN RIVER VALLEY

A dark ruby color displays in the glass. Lifted aromas of bright cherry and dark raspberry are complemented by a hint of warm vanilla bean. The palate reveals a beguiling interplay of flavors—strawberry compote, baking spices, and a subtle touch of sea salt—achieving a refined balance of sweet and savory. This multi-dimensional wine captivates with tension and energy, while refreshing acidity and a velvety texture converge seamlessly on a lingering finish.





2022

CABERNET SAUVIGNON

BECKSTOFFER DR. CRANE VINEYARD,
ST. HELENA

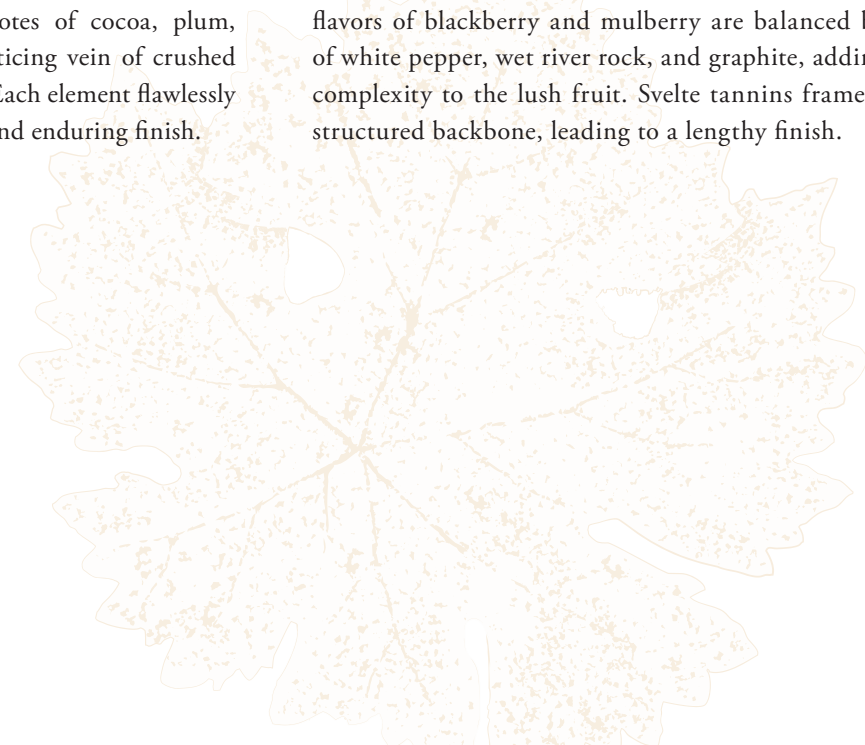
The wine reveals a striking deep garnet color, with aromas of red currant and cherry compote gracefully accented by dried rosemary, black pepper, and bay laurel. Supple, seamlessly integrated tannins complement rich notes of cocoa, plum, blueberry, and tobacco leaf, with an enticing vein of crushed rock woven throughout the mid-palate. Each element flawlessly melds together, ending in an expansive and enduring finish.

2021

CABERNET SAUVIGNON

NATHAN COOMBS ESTATE,
COOMBSVILLE

A richly saturated garnet shade graces the glass. Captivating aromas of red currants and black cherries are underpinned with warm notes of cedar and tobacco. On the palate, vibrant flavors of blackberry and mulberry are balanced by nuances of white pepper, wet river rock, and graphite, adding layers of complexity to the lush fruit. Svelte tannins frame the wine's structured backbone, leading to a lengthy finish.



WINERY TASTINGS BY APPOINTMENT

SIGNATURE TASTING

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





