

PAUL HOBBS WINERY



2026 SPRING ALLOCATION



IN SPRING, THERE ARE FEW MOMENTS I FIND MORE filled with promise than budbreak. As soft green buds emerge from dormant vines, the season shifts toward new life. At the George Menini Estate, budbreak often overlaps with silver tip in the surrounding apple orchards—a reminder of my own upbringing on an Upstate New York orchard and of this land’s past as the Gravenstein Apple Capital of the World. Though vines now define the landscape, the estate remains a prism for the agricultural legacies of those who tended it long before us.

More than a decade ago, as we were exploring western Sonoma County for new vineyard sites, I met Dena and David Bondelie, apple growers and descendants of the Menini family, who reached out to me directly over our shared agricultural values. After walking the property together—taking in its Goldridge soils, cool climate, and gently rolling terrain—we agreed the land held remarkable potential as a vineyard and could carry forward her father’s farming legacy in a meaningful way.

We were honored to acquire the multi-generational property in 2013 and name it after the Menini family patriarch. George Menini, a larger-than-life fixture across Sonoma, left school at 13 and devoted his life to stewarding the land. His dedication to sustainable farming practices extended from installing a major underground drainage system with the Army Corps of Engineers to serving two decades as director of the Gold Ridge Soil Conservation District. He was known for saying he would

tend his orchards “until they plant me six feet under,” a promise he fulfilled, passing away on his tractor at 86. His imprint is felt across the 48-acre estate, and we are grateful to honor his legacy with each vintage.

From its historic orchard roots to its modern role as a vineyard, the George Menini Estate embodies a full-circle relationship between land and farmer. Since acquiring the site, we’ve worked to produce wines indicative of the cool breezes and morning fog that define this special section of the Sebastopol Hills.

Designating the site in George’s honor reflects our deep respect for the Menini family and serves as a reminder of our responsibility to craft wines worthy of the land’s history. Today, I’m pleased to share these wines with you as expressions of Sonoma’s past, the Menini family’s legacy, and soon, a part of your own story.

Paul Horn.

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.

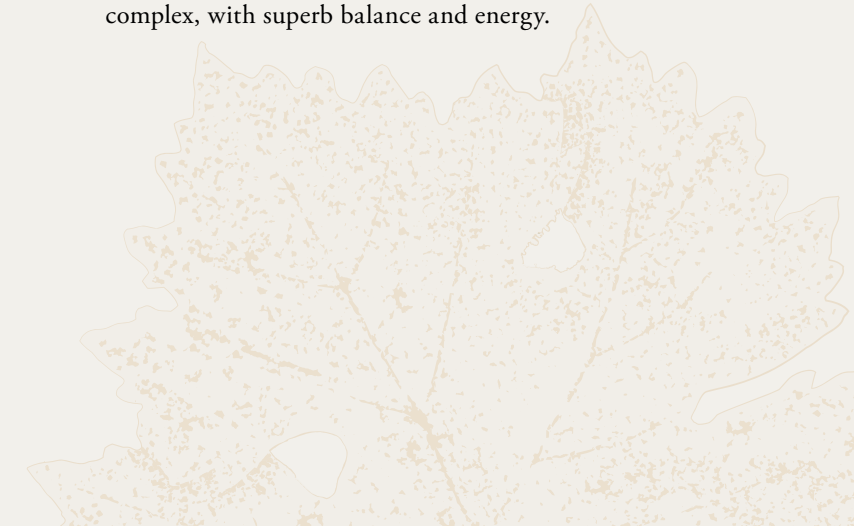
In summary, 2023 is notable for its long, slow physiological development cycle, providing the winery with beautifully balanced, nuanced fruit, rendering bright, energetic wines of good structure, length, and elegance.

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

RUSSIAN RIVER VALLEY

Opalescent pale straw with a slight green tint. Aromas of tart apple and ripe pomaceous fruit are lifted by notes of lemongrass and subtle honey essence. On the palate, fresh citrus and crushed oyster shell frame a clean, precise core, complemented by just a hint of brioche. The mid-palate shows excellent texture and energy, carrying through to a crisp, mineral-driven finish.

WEST SONOMA COAST

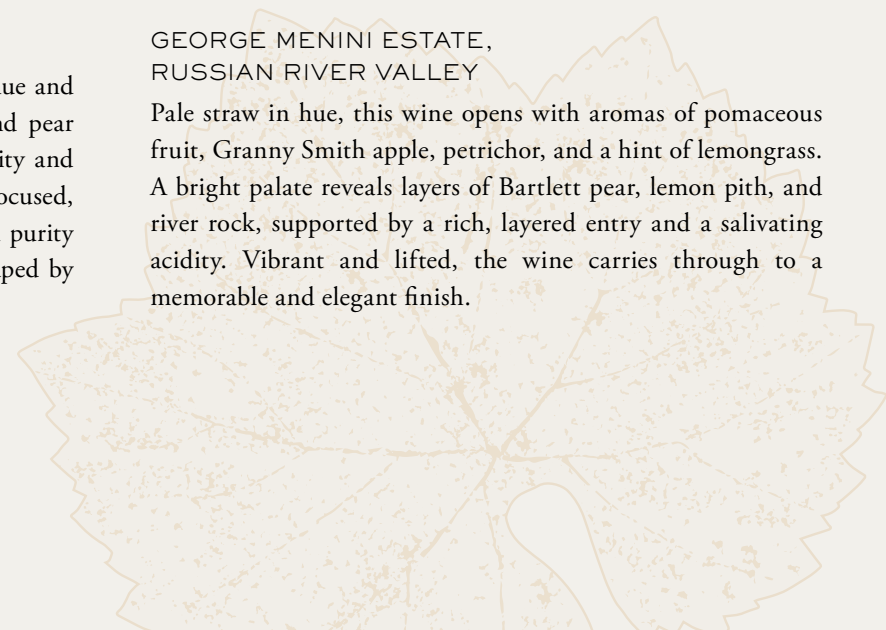
The wine shows a bright pale straw color with a green hue and a faint pearlescent haze. Expressive aromas of apple and pear are underscored by saline and mineral notes. Brisk acidity and crunchy sea salt create a salivating tension, balancing a focused, mouth-filling mid-palate. The wine carries through with purity and energy, culminating in a long, refreshing finish shaped by lingering coastal minerality.

RICHARD DINNER VINEYARD, SONOMA MOUNTAIN

Pale straw with a subtle green tinge. Inviting aromas of red apple skin, apricot, and Meyer lemon zest are underscored by wet stone. The palate is creamy and layered, unfolding into notes of Dijon pear, Key lime, and brioche, accented by cinnamon and nutmeg. A well-structured frame and lively salinity carry through to a focused finish with a lingering mineral tension.

GEORGE MENINI ESTATE, RUSSIAN RIVER VALLEY

Pale straw in hue, this wine opens with aromas of pomaceous fruit, Granny Smith apple, petrichor, and a hint of lemongrass. A bright palate reveals layers of Bartlett pear, lemon pith, and river rock, supported by a rich, layered entry and a salivating acidity. Vibrant and lifted, the wine carries through to a memorable and elegant finish.



2024

PINOT NOIR

RUSSIAN RIVER VALLEY

This wine exhibits a deep ruby red hue. Aromas of tangerine, cranberry, and violets blend with notes of black tea leaf. The balanced and elegant palate reveals layers of cherry, pomegranate, and hibiscus framed by subtle baking spice. Fine-grained tannins and a gentle touch of acidity create tension, leading to a lengthy, refined finish.

WEST SONOMA COAST

Ruby red with a 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.

GEORGE MENINI ESTATE, RUSSIAN RIVER VALLEY

Deep ruby red in hue, this wine entices with lifted aromas of sour cherry, ripe strawberry, and freshly baked pie crust. The palate is luxuriant, showcasing velvety tannins intertwined with fresh raspberry and bright pomegranate. The finish is long, carrying vibrant red fruit and polished tannins through a seamless, expressive close.

HYDE VINEYARD, CARNEROS, NAPA VALLEY

Displaying bright ruby red hues, the wine opens with aromas of red fruit compote and black cherry, accented by subtle notes of iron and cedar. The palate offers a soft, supple core of blueberry and dark plum lifted by hints of navel orange. Bright acidity and a rich mouthfeel create balance and depth, lending vibrancy to its darker tone. The finish is expansive and persistent, framed by structure and a lingering spice.

FRAENKLE CHESHIER VINEYARD, RUSSIAN RIVER VALLEY

Deep ruby at the center with a light red rim. Fragrant aromas of wild cherry, raspberry, and cranberry are infused with black tea and bergamot. The palate is svelte, balancing bright red fruit with taut minerality. Silky, fine-grained tannins endow well-defined structure and poise, leading to a lengthy and precise finish.





2023

CABERNET SAUVIGNON

COOMBSVILLE

A saturated deep garnet hue, this wine balances focus with layered depth. Aromas of huckleberry, cassis, and blackberry are complemented by dark chocolate, graphite, and tobacco leaf. The palate is precise and well-delineated, framed by fine-grained, supple tannins and supported by graceful tension. A long, expressive finish carries through with elegance and persistence.

BECKSTOFFER DR. CRANE VINEYARD, ST. HELENA

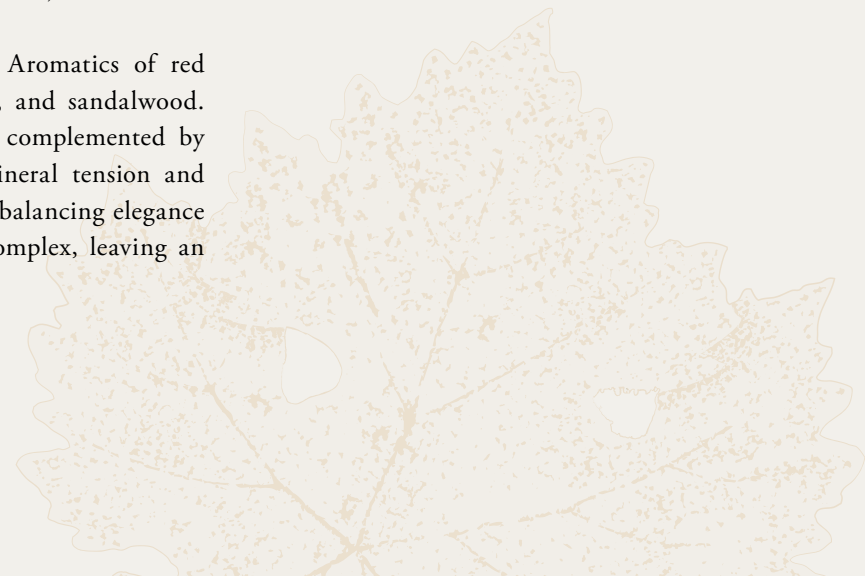
Deep garnet with a radiant red center. Aromatics of red and black currant, Bing cherry, graphite, and sandalwood. The palate reveals a dark red fruit core complemented by cocoa, baking spices, and wet stone. Mineral tension and grippy tannins lend finesse and structure, balancing elegance with depth. The finish is evolving and complex, leaving an impression of precision and warmth.

2022

CABERNET SAUVIGNON

NATHAN COOMBS ESTATE, COOMBSVILLE

A vibrant deep garnet hue. Aromas of black currant, blackberry, and huckleberry intertwine with dried and fresh herbs and a touch of pencil shavings. The palate is silky and saturating, unfolding into dark cherry and cassis with a seamless, supple texture. Creamy tannins lend polish and balance, enhancing the wine's multifaceted depth. A long, graceful finish lingers with intensity and poise.



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 | Text 707.719.9559 | Email concierge@paulhobbs.com

**plus applicable taxes*





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