

# PAUL HOBBS

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## 2007 PINOT NOIR LINDSAY ESTATE VINEYARD RUSSIAN RIVER VALLEY

### VINEYARD

- Owner/Mgr: Paul Hobbs Winery
- Appellation: Russian River Valley
- Clonal Selections: Calera, 777, Swan
- Vine Age: Planted in 2000
- Site: Goldridge yellow, sandy clay loam, red clay and coarse, gravelly, loam soils
- Yields: 2.9 to 3.3 tons /acre

### HARVEST

- Harvest Dates: September 26 & October 2
- Harvest Brix: 24.8° to 25.2°
- Growing Season: The 2007 growing season was preceded by a mild, dry winter. Bud break came early and set a crop of tight clusters of small berries. Summer brought warm, even temperatures through veraison. Several heat spikes in August suggested that crush might begin early but temperatures cooled in early September, allowing ample time for phenolics as well as sugars to reach optimum levels. The result was a slow, steady harvest of exceptional quality, with wines showing great intensity and structure.

### WINEMAKING

- Hand-harvested grapes
- Fermented in small, open-top stainless steel fermentors with indigenous yeasts
- 4-day cold soak, 16 days total maceration
- Hand-punched cap
- Concurrent, spontaneous malolactic fermentation in barrels
- Aged 16 months in French oak barrels; 71% new
- Unblended, unfinned and unfiltered; bottled January 2009

### NOTES

- Deep, opaque ruby color carries bold aromas of red cherry, cola and clean earth that carry through to a seamless, silky palate. The balance of pure, perfectly ripened berries and undertones of forest floor accented by refreshing acidity weave together for a velvety pinot noir of great finesse. Fine-grained tannins complemented by top notes of bergamot and white pepper grace a long finish. Alcohol 14.7%