

PAUL HOBBS

2008 PINOT NOIR LINDSAY ESTATE VINEYARD RUSSIAN RIVER VALLEY

VINEYARD

- Owner/Mgr: Paul Hobbs Winery
- Appellation: Russian River Valley
- Clonal Selections: Calera, d115, Swan
- Vine Age: Planted in 2000
- Site: Goldridge yellow, sandy clay loam, red clay and coarse, gravelly, loam soils
- Yields: 2.8 tons /acre

HARVEST

- Harvest Dates: September 24 to October 2
- Harvest Brix: 24.6° to 25.2°
- Growing Season: 2008 began with an exceptionally dry spring and early bud break. Frosts in April significantly lowered cluster counts. Weather stabilized and warmed through summer, with warmer temperatures continuing through harvest. A smaller crop of high quality fruit was able to ripen fully and evenly, developing an excellent balance of sugars and acid. Overall, the 2008 wines are bright and expressive with well-articulated flavors.

WINEMAKING

- Hand-harvested grapes
- Fermented in small, open-top stainless steel fermentors with indigenous yeasts
- 5-day cold soak, 15 days total maceration
- Hand-punched cap
- Native malolactic fermentation in barrels
- Aged 16 months in Seguin Moreau and Francois Frères French oak barrels; 68% new
- Unblended, unfinned and unfiltered; bottled January 2010

NOTES

- From the iron-rich, Goldridge soils of our estate vineyard emerges a pinot noir of striking complexity, concentration and sophistication. Ruby-hued and intensely aromatic with Bing cherry, spice and forest floor, it resonates with pure pinot noir character. Seamless layers of wild raspberry, cola, violets and cedar intertwine and gain depth through a midpalate framed by supple tannins and clove that create an elegant, lingering finish. Alcohol 14.6%