PAUL HOBBS

2008 SYRAH Kick Ranch Vineyard Sonoma County

Vineyard

Owners: Richard & Katherine Keenan

Appellation: Sonoma County

Clonal Selections: Hermitage, 877, 470

■ Vine Age: Planted in 2001

Site: Gravelly clay loam with lots of exposed red volcanic soil on hillside

Yields: 1.9 tons /acre

HARVEST

Harvest Date: September 30 – October 10

Harvest Brix: 25.9°

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, 24 days total maceration
- Hand-punched cap
- Native malolactic fermentation in barrels
- Aged 18 months in Redoux and Francois Frères French oak barrels; 71% new
- Unblended, unfined and unfiltered; bottled April 2010

Notes

Deep violet color and heady aromatics of blueberry, spice and fine white pepper are the intriguing introduction to this truly seductive syrah. A bold, viscous palate opens with flavors of fresh-picked blackberries and currants, savory accents and a hint of tar. Mocha, sage and minerals meld with firm tannins and bright acidity to create a complex, memorable finish. Alcohol 14.8%