

PAUL HOBBS

2008 PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARD

- Properties: Lindsay Estate, Gibson, Fraenkle, Pellegrini, Valdez, Walker Station
- Appellation: Russian River Valley
- Clonal Selections: Swan, Beba, Calera, Martini, Dijon 115, Dijon 667, Dijon 777
- Sites: Various sites and exposures; Sebastopol series, Goldridge yellow, sandy clay loam, red clay and coarse, gravelly, loam soils
- Yields: 2.2 – 3.6 tons/acre

HARVEST

- Harvest Dates: September 5 – October 2
- Harvest Brix: 25.7°
- Growing Season: 2008 began with an exceptionally dry spring and early budbreak. 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 day total maceration
- Spontaneous malolactic fermentation in barrels
- Aged 10 months in small French oak barrels; 53% new
- Unfined and unfiltered; bottled August 2009

NOTES

- Fragrant with ripe raspberry and holiday spice, this ruby-hued pinot noir is bursting with Russian River Valley character. Its firmly structured, silky palate unfolds in a tightly-knit weave of Bing cherry and blackberry with hints of Darjeeling tea and cardamom. Subtle earthiness adds depth and is balanced by bright acidity that punctuates a lengthy finish. Alcohol 14.6%