

PAUL HOBBS

2002 PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

- ◆ VINEYARDS: LINDSAY ESTATE, DARIEN, AND ANDERSON-ROSS
- ◆ APPELLATION: RUSSIAN RIVER VALLEY
- ◆ CLONES: SWAN, BEBA, CALERA, 115, 777
- ◆ SITE: GOLDRIDGE YELLOW, SANDY CLAY LOAM, RED CLAY AND COARSE, GRAVELLY, LOAM SOILS
- ◆ YIELD: 2.2 – 3.5 TONS / ACRE

HARVEST

- ◆ HARVEST DATE: SEPTEMBER 24 - OCTOBER 7, 2002
- ◆ GROWING SEASON: A SHORT AND HOT GROWING PERIOD PRODUCED VERY CONCENTRATED, BIG STYLE WINES

WINEMAKING

- ◆ HAND HARVESTED GRAPES
- ◆ FERMENTED IN SMALL, OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ HAND-PUNCHED CAP
- ◆ FERMENTATION BY INDIGENOUS YEASTS ONLY
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 11 MONTHS IN SMALL FRENCH OAK BARRELS, 61% NEW
- ◆ BOTTLED UNFINED, UNFILTERED; BOTTLED AUGUST 21, 2003

NOTES

- ◆ BRIGHT RUBY RED COLOR. THE NOSE REVEALS BLACK CHERRY, PLUM, AND FIG AROMAS. ON THE PALATE THE WINE DISPLAYS CHERRY, COLA, AND RED LICORICE FLAVORS, WITH A SWEET OAK COMPONENT ADDING DEPTH AND COMPLEXITY. THIS IS A SUPPLE, BALANCED WINE WITH A LIVELY CHERRY CHARACTER THAT LINGERS ON THE FINISH. ALCOHOL 14.8%

899 CASES PRODUCED