

Paul Hobbs

2004 Pinot Noir Russian River Valley

Vineyards

- ◆ Properties: Lindsay Estate, Valdez, Walker Station, Darien
- ◆ Appellation: Russian River Valley
- ◆ Clones: Swan, Beba, Calera, Dijon 115, Dijon 667, Dijon 777
- ◆ Site: Goldridge yellow, sandy clay loam, red clay and coarse, gravelly, loam soils
- ◆ Yield: 1 – 3 tons /acre

Harvest

- ◆ Harvest Dates: September 7 – 20
- ◆ Brix: 26.4° – 26.9°
- ◆ Growing Season: The growing season began with warm, dry weather in March, resulting in early bud break. A long summer of even temperatures had a moderating effect, lowering yields and maximizing complexity in the fruit. Six days of heat in the first week of September increased flavor intensity and led to an early harvest.

Winemaking

- ◆ Hand-harvested grapes
- ◆ Fermented in small, open-top stainless steel fermentors with indigenous yeasts
- ◆ 4-7 days cold soak, 14-24 days total maceration
- ◆ Spontaneous malolactic fermentation in barrels; 1-2 months to completion
- ◆ Aged 11 months in small French oak barrels; 53% new
- ◆ Unfined and unfiltered; bottled September 2005

Notes

- ◆ A rich garnet color is a striking prelude to a gorgeous aromatic symphony of ripe dark red cherry and bergamot tea laced with a touch of tobacco and cola. A plush entry on the palate leads to rich, pure fruit flavors of plum and boysenberry in concert with underlying notes of truffle and forest floor. A silky mouth feel, medium-bodied tannins and well-integrated oak complete this composition.
Alcohol 14.7%

2,217 cases produced