

PAUL HOBBS

2005 PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

- ◆ PROPERTIES: LINDSAY ESTATE, VALDEZ, WALKER, 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: 1.2 – 3.4 TONS /ACRE

HARVEST

- ◆ HARVEST DATES: SEPTEMBER 25 – OCTOBER 13
- ◆ BRIX: AVERAGE BRIX 25.5°
- ◆ GROWING SEASON: EXTENDED, COOL SPRING WEATHER RESULTED IN LATE BUD BREAK. AN IDEAL, LONG, TEMPERATE GROWING SEASON FOLLOWED, ALLOWING FOR SLOW, FULL AND EVEN RIPENING OF THE FRUIT. HARVEST BEGAN LATER THAN USUAL. THE RESULTING WINES CAN BE CHARACTERIZED AS RICH AND ELEGANT WITH GORGEOUS AROMATICS.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN SMALL, OPEN-TOP STAINLESS STEEL FERMENTORS WITH INDIGENOUS YEASTS
- ◆ 5 DAYS COLD SOAK, 18 DAY AVERAGE TOTAL MACERATION
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS; 4 MONTHS TO COMPLETION
- ◆ AGED 11 MONTHS IN SMALL FRENCH OAK BARRELS; 60% NEW
- ◆ UNFINED AND UNFILTERED; BOTTLED SEPTEMBER 2006

NOTES

- ◆ SILKY AND SOPHISTICATED, THE 2005 APPELLATION BLEND IS A RICHLY-TEXTURED WINE, EXHIBITING A DEEP MAROON HUE AND LOTS OF COCOA AND LAVENDER ON THE NOSE. LAYERS OF PURE BLACK FRUIT, ANISE AND CEDAR PERMEATE THE PALATE, WITH FIRM, RIPE TANNINS GRACING A LENGTHY FINISH. ALCOHOL 14.7%