

# PAUL HOBBS

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## 2007 PINOT NOIR RUSSIAN RIVER VALLEY

### VINEYARD

- Properties: Lindsay Estate, Ulises Valdez, Gibson, Walker Station
- Appellation: Russian River Valley
- Clones: Swan, Beba, 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 – 3.0 tons /acre

### HARVEST

- Harvest Dates: September 13 – October 2
- Harvest Brix: 25.2° - 26.0°
- Growing Season: The 2007 growing season was preceded by a mild, dry winter. Bud break came early and set a crop of small clusters and highly concentrated berries. Summer brought ideal weather with warm, even temperatures through veraison. Several heat spikes in August anticipated an early start to crush, but temperatures cooled in early September, allowing ample time for phenolics as well as sugars to reach optimum levels. The result was a slow, steady harvest of exceptional quality, with wines showing great intensity and structure.

### WINEMAKING

- Hand-harvested grapes
- Fermented in small, open-top stainless steel fermentors with indigenous yeasts
- 5-day cold soak, 15-to-18-day total maceration
- Spontaneous malolactic fermentation in barrels
- Aged 11 months in small French oak barrels; 58% new
- Unfined and unfiltered; bottled August 2008

### NOTES

- Composed of fruit from Lindsay Estate Vineyard and other select sites neighboring our winery, our appellation pinot is deep ruby in color and perfumed with dark fruits, woody notes and spice. Dark red cherry and boysenberry introduce a palate that is vibrant, lythe and satiny, intermingling earthy notes of tea and forest floor around a velvety, mouthfilling core of perfectly ripened fruit. Bright acidity cleanses the palate and provides the perfect counterpoint to the supple tannins that grace the finish. Alcohol 14.7%