

PAUL HOBBS

2015 PINOT NOIR FRAENKLE CHESHIER VINEYARD RUSSIAN RIVER VALLEY, SONOMA COUNTY

VINEYARD

- Owner: Oliver Fraenkle
- Planted acres: 2.99 | block a: .55 | block b: 2.44
- Sourced from: 1.46 acres of block b
- Clonal selection: 777
- Rootstock: 101-14
- Plant date: 2001
- Soils: Goldridge fine sandy loam, Pajaro fine sandy loam
- Exposure: 0-3% slope, full exposure
- Trellis and pruning: vertical shoot positioned (vsp) | unilateral cordon
- Yield: 2.53 tons/acre

GROWING SEASON

A true test of our vineyard team's mettle, the challenges of the 2015 season commenced early with cold, damp, windy conditions during bloom causing poor set, and unevenly ripened clusters - what is known as 'shot berries'. The remainder of the season steadied, and with much handwork and fruit thinning, delivered ripe and balanced fruit of high quality. Harvest was early across the board, a common occurrence when the vine carries a light crop.

HARVEST

- Hand-harvested at night, sheers only
- Harvest date: September 26th

WINEMAKING

- Hand-sorted while still cold from the field; 4% whole cluster inclusion
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- 5-day cold soak, 17 day maceration
- Gentle punchdowns and pumpovers
- Spontaneous malolactic fermentation in barrel
- Aged 15 months in French oak barrels; 50% new
- Coopers: Francois Frères, Cadus, Damy
- Bottled unfinned and unfiltered; January, 2017

TASTING NOTES

Bright ruby red in the glass, this wine boasts fresh, vibrant aromas of wild raspberry, subtlety perfumed with dark purple florals, bergamot, and cigar box. Juicy flavors of red sweet cherry, and sun-ripened strawberry symphonize amid savory herbs and spice. A brightness of acidity simply electrifies the palate, and lends to a mouthfeel bolstered by fine grain tannins that offer linearity, textural and structural broadness, and depth to the overall experience. This superbly balanced, and finely structured wine complements a wide range of cuisines, including umami-rich ingredients such as wild mushroom, grilled fish, and pungent cheeses. Serve at 50°-55° Fahrenheit.