

PAUL HOBBS

2006 PINOT NOIR ULISES VALDEZ VINEYARD RUSSIAN RIVER VALLEY

VINEYARD

- ◆ OWNER/MGR: ULISES VALDEZ
- ◆ APPELLATION: RUSSIAN RIVER VALLEY
- ◆ CLONE: CALERA, BEBA, SWAN
- ◆ VINE AGE: PLANTED IN 2001
- ◆ SITE: GOLDRIDGE, SANDY CLAY LOAM SOILS
- ◆ YIELD: 3.3 TONS /ACRE

HARVEST

- ◆ HARVEST DATES: SEPTEMBER 25 & 28
- ◆ HARVEST BRIX: 24.6°
- ◆ GROWING SEASON: 2006 WAS SLIGHTLY COOLER OVERALL THAN 2005 AND BEGAN WITH DELAYED BUD BREAK DUE TO LONG, WET SPRING. THE WEATHER WARMED IN MAY, CONTINUING THROUGH SUMMER AND INTO FALL TO PROVIDE THE EXTENDED GROWING SEASON NEEDED FOR FRUIT TO RIPEN FULLY. VALDEZ VINEYARD WAS HARVESTED ON SEPTEMBER 25 & 28, ESCAPING MID-HARVEST RAINS THAT ARRIVED THE FOLLOWING WEEK.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN SMALL, OPEN-TOP STAINLESS STEEL FERMENTORS WITH INDIGENOUS YEASTS
- ◆ 5 TO 6 DAY COLD SOAK, 18 DAYS TOTAL MACERATION
- ◆ HAND-PUNCHED CAP
- ◆ CONCURRENT, SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS; 4 MONTHS TO COMPLETION
- ◆ AGED 16 MONTHS IN FRENCH OAK BARRELS: FRANCOIS FRERES, CADUS, DAMY, REMOND; 74% NEW
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED JANUARY 2008

NOTES

- ◆ ULISES VALDEZ IS A HIGHLY-SKILLED GROWER WHO SHARES OUR PASSION AND DEDICATION TO EXCELLENCE IN THE VINEYARD. HIS LAGUNA RANCH VINEYARD SHOWS ITS POTENTIAL FOR INTENSITY AND COMPLEXITY WITH THE 2006 VINTAGE. OPENING WITH A NOSE OF VIOLETS AND ROASTED COFFEE, IT OFFERS A WELL-DELINEATED PALATE OF DARK FRUITS AND COLA, OVERLAID WITH TOFFEE AND ALLSPICE. RIPE, FOCUSED TANNINS AND FINE ACIDITY ROUND OUT THIS SOPHISTICATED PINOT NOIR WHOSE FINISH GOES ON AND ON. ALCOHOL 14.8%