

PAUL HOBBS

2007 PINOT NOIR ULISES VALDEZ VINEYARD RUSSIAN RIVER VALLEY

VINEYARD

- Owner/Mgr: Ulises Valdez
- Appellation: Russian River Valley
- Clonal selections: Calera, Beba
- Vine Age: Planted in 2001
- Site: contoured with northern and southern exposure; Sebastopol series Goldridge yellow and sandy clay loam soils
- Yields: 2.0 to 2.4 tons /acre

HARVEST

- Harvest Dates: September 22 & 27
- Harvest Brix: 25.4° to 25.6°
- 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- to-6-day cold soak, 15 to 16 days total maceration
- Hand-punched cap
- Concurrent, spontaneous malolactic fermentation in barrels
- Aged 15 months in French oak barrels; 68% new
- Unblended, unfinned and unfiltered; bottled January 2009

NOTES

- Scented with lavender and white pepper, this sophisticated multi-dimensional pinot noir offers a striking expression of Russian River Valley character. The full-bodied, velvety, broad-shouldered palate is abundant with luxuriant flavors of black fruits, black cherry and cedar. Notes of forest floor, ginger and earth enhance complexity through the midpalate and persist over a long, memorable finish graced with rich, smooth tannins and subtle minerality. Alcohol 14.6%