

SPRING NEWSLETTER
2009

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PLEASE JOIN US AT OUR
SPRING OPEN HOUSE
&
PICKUP EVENT

Date: Saturday, April 25, 2009

This Spring, our Open House will be an intimate gathering in the garden at Lindsay House, our private hospitality venue at the winery. We will pair select wines from Paul Hobbs and Vina Cobos, with savory bites, accompanied by lively music.

RSVP: To attend the Open House, we request that you call for a reservation by April 1.

To pick up your order of spring releases at the Open House, please place your order as you normally would and then call us for a reservation, at which time we will adjust your shipping charges. We kindly request to hear from you by March 10, or your order will be processed for shipping.

Please RSVP via email at aproteau@paulhobbs.com or by phone at 707-824-9879, ext. 16.

PAUL HOBBS WINERY & VINEYARD



DEAR FRIENDS,

Last spring, we invited Charles Olken and Stephen Eliot of *Connoisseur's Guide to California Wine (CGCW)* to sit down with us and taste through a vertical of our Richard Dinner Vineyard Chardonnay. Having produced fifteen vintages from this superb Sonoma Mountain property, we were able to engage in a thorough retrospective of our long winemaking history at this site.

The overall longevity of these chardonnays was most impressive, as was the clarity with which the distinctive terroir shone across the vintages. Intricately nuanced and shaded by variation in cellar time and growing season, the vineyard nonetheless reaffirmed its character with notable authority.

The mature 1992, for example, showed quince and kumquat on the palate, while the 2004 leaned toward brighter flavors of apple and white flowers; both retained the vineyard's signature flinty minerality and an elegant, lifted quality. The 2000 was racier on the palate than the yeastier 2005 but both displayed rich creaminess and bold structure.

The tasting not only illuminated qualities attributable to the clay soils and evident in the wines, but also served as a compelling affirmation of some of my key, long-held values. First and fore-

most of these are an unwavering commitment to winemaking quality and constant attention to detail. They are the foundation that has enabled us over the years to produce wines that are highly expressive of their terroir; wines whose power, elegance and finesse reflect the dedication and integrity of the people who made them; and most importantly, *wines that last*.

At year's end, *CGCW* named us "Winery of the Year," an honor for which we are thrilled, particularly considering the prestige of their publication. My own obsessive winemaking tendencies aside, I want to credit our winery team, past and present, for helping to achieve this distinction. They are the ones who embody my original vision and continued aspirations.

Today, the wines from the 2008 harvest rest safely in barrel as this letter reaches you. April frosts resulted in a smaller crop for the vintage, and given the quality of the developing wines, we certainly wish the harvest could have been more plentiful. Mother nature has a firm hand in the making of fine wine however, and a small crop simply makes her bounty even more precious.

Cheers,

PAUL AND THE 2008 HARVEST TEAM

From top to bottom, left to right: Saul Herrera, Greg Urmini, Juan Castillo, Alejandro Miranda, Raul Sanchez, Scott Morrison, Scott Zapotocky, Misael Garcia, Guillermo Pontis, Josh Hensch, Molly Tyler, Jason Valenti, Jason Cassell, Miguel Viseu, Max Mann, Roberto Ruiz, Dean Hobbs, Paul Hobbs, Jaime Cruz, Nazario Guzman, Megan Baccitich, Jamaica Wood, Kieran Robinson, MJ Tsay, Leo Statella, Todd Arnold. Not Pictured: Jordan Chiu.



SPRING 2009 RELEASES

THE 2007 HARVEST—CHARDONNAY AND PINOT NOIR

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, firm structure and bright, lively acidity. Harvest of chardonnay and pinot noir began September 6 and ended October 20.

2007 CHARDONNAY, RUSSIAN RIVER VALLEY

Comprised of fruit from vineyards neighboring our winery, this wine personifies the exceptional 2007 vintage with rich, creamy, tropical character punctuated by the crisp minerality for which the appellation is heralded. Aromas of pear, peach and white flowers burst from the glass in pale straw yellow hues. The viscous, tightly-knit palate is layered with fresh cut apple, guava and pineapple. Notes of jasmine and wet stone carry through to a long, citrusy finish.

Aged 11 months in French oak barrels; 51% new

'90' points, Robert Parker, Jr



On a recent vineyard tour, we found this nest of eggs as tiny as grapes, among the old chardonnay vines of Kent Ritchie's Vineyard. These are just a few among many creatures with whom the vines share the vineyard.

2007 CHARDONNAY,

RICHARD DINNER VINEYARD, SONOMA MOUNTAIN

The Dinner Vineyard, source of the stunning chardonnay on which we founded our portfolio, finds dramatic expression with the 2007 vintage. A true 'wow' wine with a lustrous white gold hue, it exhibits lively aromatics of spiced apple, lemon custard and orange blossom. Firmly-structured, viscous and silky, the palate comes alive with well-articulated flavors of pear, *dulce de leche* and citrus oil. The finish is spicy and nuanced with a seductively smoky minerality.

Aged 11 months in French oak barrels; 68% new

'92-93' points, Robert Parker, Jr

2007 CHARDONNAY, RITCHIE VINEYARD,

RUSSIAN RIVER VALLEY

From the old vines of Ritchie Vineyard, we produce a chardonnay of great power, intense flavor and seamless integration. The 2007 opens with aromas of white peach, honeysuckle and shortbread. The yeasty, tropical palate is brimming with assertive flavors of banana, nectarine and lemon meringue that wrap themselves around a steely backbone. A sublime interplay of fruit and well-integrated French oak leads to a finish offering great length, along with notes of nutmeg and cedar.

Aged 15 months in French oak barrels; 50% new

'94-95' points, Robert Parker, Jr

2007 PINOT NOIR, RUSSIAN RIVER VALLEY

Composed of fruit from Lindsay Estate Vineyard and other select properties, our appellation pinot noir is deep plum in color and perfumed with dark fruits, woody notes and spice. Black raspberry and boysenberry introduce a palate that is vibrant and lythe, 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.

Aged 11 months in French oak barrels; 58% new

'91-93' points, Robert Parker, Jr

2007 PINOT NOIR, HYDE VINEYARD, CARNEROS,

NAPA VALLEY

A deep ruby hue and considerable backbone provide the canvas for an exuberant release from Hyde Vineyard. An intriguing nose carries hints of pomegranate, dusty rose and earl grey that are sure to further reveal themselves over time. The palate gives way to bold impressions of Bing cherry, black raspberry and red licorice that cascade over a well-structured palate. Red fruits linger as brambly notes weave their way in over a finish accented by silky tannins and balanced acidity.

Aged 11 months in French oak barrels; 66% new

'92-94' points, Robert Parker, Jr

2007 PINOT NOIR, ULISES VALDEZ VINEYARD, RUSSIAN RIVER VALLEY

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

Aged 15 months in French oak barrels; 68% new

'92-94' points, Robert Parker, Jr

THE 2006 HARVEST CABERNET SAUVIGNON

2006 was slightly cooler overall than 2005 and began with delayed bud break due to an unusually long, wet spring. Warmer, drier weather prevailed in May and June. Crop set was smaller than that of 2005. A mid-July heat spike accelerated ripening through summer, helping compensate for the slow start to the growing season. Cooler October weather offered extended hang time and allowed for a well-paced harvest of outstanding quality, with fruit boasting excellent density, aromatics and acidity. Harvest of cabernet sauvignon began later than usual, running from September 16 through November 3.

2006 CABERNET SAUVIGNON, NAPA VALLEY

Our Napa Valley Cabernet Sauvignon derives substantial depth and breadth of character from the diverse terroirs of its source vineyards; Dr. Crane, To Kalon, Stagecoach and Hyde. An alluring nose, abundant with cassis, white pepper and tobacco leaf, prepares the senses for the massive, concentrated flavors of blackberry, graphite and bittersweet cocoa that explode over a velvety palate. Ripe, supple, well-integrated tannins complement notes of cedar and toast on the finish.

Aged 20 months in French oak barrels; 62% new

Top Ten Cabernets from the 2006 vintage, Wine Spectator barrel tasting ; 92-94' points, James Laube

2006 CABERNET SAUVIGNON, BECKSTOFFER DR. CRANE VINEYARD, ST. HELENA, NAPA VALLEY

-NOW A SPRING RELEASE!-

This powerhouse cabernet sauvignon is black/garnet in color and bursting with aromas of red currant and espresso, complemented by subtle smoky, savory notes. The weighty palate commands attention with pure, concentrated, sinuous layers of red and black fruits, mocha, dried herbs and tar. Subtle hints of vanillin and clean earth complement big, chewy tannins on an enduring finish.

Aged 20 months in French oak barrels; 96% new

'95' points, Robert Parker, Jr



Depending on the wine, vintage, vineyard and lot, cellaring will take place in a combination of French oak barrels selected from seventeen coopers. Percentage of new oak, toast level and other considerations are tailored with equal specificity.

Pictured above is our red wine barrel room. White wines are stored separately to accommodate differing temperature requirements.

2006 CABERNET SAUVIGNON, HYDE VINEYARD, CARNEROS, NAPA VALLEY

The 2006 vintage exemplifies the balance, muscularity, complexity and elegance of this unique, cool climate cabernet sauvignon. Possessing an inky blue-black hue, it exhibits regal structure and weight along with never-ending layers of flavor and texture. The nose is perfumed with generous aromas of black fruits, charcoal and lavender following through on a mouth-coating palate intensified and supported by firm, sweet fine-grained tannins on a lasting finish.

Aged 19 months in French oak barrels; 79% new

'94' points, Robert Parker, Jr

SPRING/SUMMER EVENTS—PLEASE JOIN US!

March 6: Winery Dinner at St. Regis Monarch Beach - Dana Point, California

March 20: Pigs and Pinot - Healdsburg, CA

March 20: Featured winery at the MacArthur Beverage California Barrel Tasting Cancer Benefit Winery Dinner, Mandarin Oriental Hotel - Washington, DC

March 21: MacArthur Beverage California Barrel Tasting - Washington, DC

March 26-28: High Museum Atlanta Wine Auction - Atlanta, GA

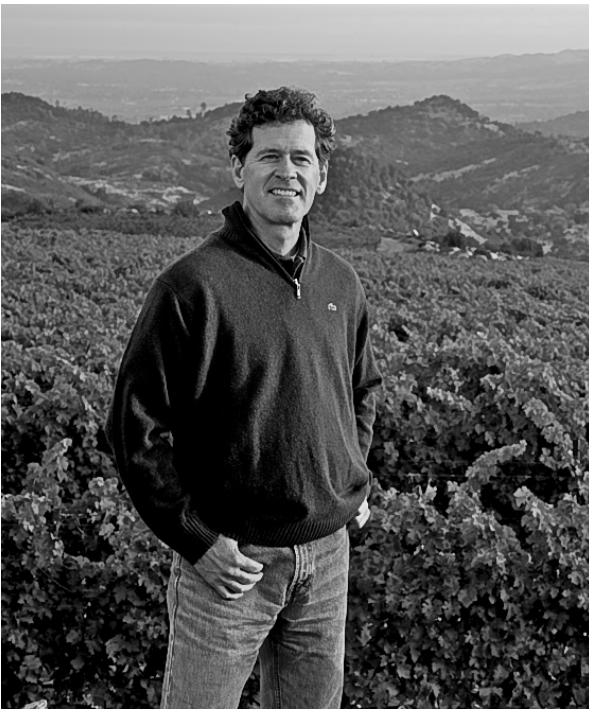
April 16-19: Pebble Beach Food and Wine Festival - Carmel, CA

May 16: California Winemasters Auction - Los Angeles, CA

For more information about our wines and upcoming events, please call us or visit our website at www.paulhobbs.com

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Paul Hobbs overlooking Napa Valley

NEW VIDEOS ON THE WEBSITE:

The Substance of Our Style: Paul shares his winemaking philosophy and stories from his life.

Harvest 2008: 'Spend the day' in harvest with Paul Hobbs and crew

To view these videos, please visit the 'wines and winemaking' section of our website.

FALL 2009 PREVIEW

2007 Chardonnay, Walker Station Vineyard, Russian River Valley

2007 Chardonnay, Ulises Valdez Vineyard, Russian River Valley

2007 Chardonnay, Cuvee Agustina, Richard Dinner Vineyard

2007 Pinot Noir, Lindsay Estate Vineyard, Russian River Valley

2007 Syrah, Kick Ranch Vineyard, Sonoma Country

2006 Cabernet Sauvignon, Stagecoach Vineyard, Napa Valley

2006 Cabernet Sauvignon, Beckstoffer To Kalon Vineyard, Oakville, Napa Valley

Inaugural Release:

2007 Pinot Noir, Cuvee Agustina, Lindsay Estate Vineyard, Russian River Valley

We hope to see you at the winery for a tour and tasting soon. Winery visits are by appointment only.

To schedule a tour, please call us at 707-824-9879, ext. 21

