

FALL NEWSLETTER
2008

INSIDE THIS ISSUE:

Chardonnay	2
Pinot Noir	2
Syrah	2
Cabernet Sauvignon	3
Spring 2009 Preview	4
Fall and Winter Events	4

HARVEST CELEBRATION
AND PICKUP WEEKEND!
SATURDAY, SEPTEMBER 13



Beginning this September, our Fall Pickup Weekend will take place on Saturday only, and will become a true Harvest Celebration, in addition to providing you the option to pick up your order and avoid shipping costs. As always, we will offer a special selection of wines for tasting and purchase.

Come spend the afternoon with Paul, the staff, growers and friends of the winery, while enjoying the fruits of our labors as we begin the 2008 harvest.

Please RSVP to:
aproteau@paulhobbs.com
or 707.824.9879 ext 16 by
September 2.

PAUL HOBBS

WINERY & VINEYARD



DEAR FRIENDS,

It seems that 'green' is becoming more than just a trend these days, and we couldn't be happier to see greater awareness on a large scale, of the importance of caring for the natural resources that support us. As a farmer and winemaker, I have always considered environmental impact as a principal consideration in my work.

For example, Lindsay Estate Vineyard is farmed organically, but that is not a selling point; it is just a show of respect for the soil and site. This respect in turn forms the foundation for our winemaking vision of producing 'wines with a sense of place'. The idea is that if a person were to walk through the vineyard, smell the red soils, feel the fog, see the tiny berries and then taste the wine, the wine would be an extension of their experience with the vineyard.

There are many things we must do to enable that experience, including farming organically; but also, low cropping for concentration, extensive sorting of harvested berries, fermenting with native yeasts, bottling without fining or filtration—and the list goes on.

EXPLORING THE MEDITERRANEAN

In summer 2009, Paul Hobbs will host our first-ever winemaker cruise. We have chosen an itinerary of exotic, historic destinations such as Istanbul, Dubrovnik and Venice to appeal to your spirit of adventure on land, and accommodations aboard the Regent Seven Seas Navigator to satisfy your desire for a little luxury and relaxation.

On board, Paul will share with you the wines that represent his journey in life, through private tastings and wine dinners made available to just you and a small number of Paul Hobbs enthusiasts. Cabins will be limited to keep the experi-

ence intimate, so we do suggest early booking.

When it came to building the winery, we were challenged to come up with a design that would reflect our philosophy as well as accomplish our winemaking goals. The best idea seemed to be to turn the property into something reminiscent of my family's farm. Built alongside the vineyard, the winery is configured as a set of separate barns, instead of one big building with many rooms. Each barn acts as a dedicated area for a particular process; tank fermentation, barrel fermentation, barrel aging, etc.

This idea respects every activity as an individual discipline and at the same time inspires a sense of community and connection to the vineyard. To get from one building to the other, you must walk outdoors—sort of like in an old town where you go from the post office to the general store, and then cross the street and say 'hello' to your neighbors. That is the atmosphere we wanted to create at the winery.

Respect for the importance of purpose, place and people is more than a single idea, but an approach to living that we try to embody in everything we do.

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"Europe has been a source of immense inspiration for me both as a winemaker and as a person, ever since I first ventured there in the 1970's. I am delighted to be sharing the treasures of Europe with my daughter Agustina and a small contingent of wine enthusiasts in summer 2009. I hope that you will share in the adventure as we explore the modern cities, ancient architecture and breathtaking natural beauty that tell the story of Europe's rich cultural heritage."

Paul

FALL 2008 RELEASES

2006 RUSSIAN RIVER VALLEY HARVEST:

2006 was slightly cooler overall in the Russian River Valley than 2005 and began with delayed bud break due to a 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. Harvest began late but was accelerated by mid-harvest rains in early October. A quick response and careful harvesting allowed us to keep quality high and yields low. Harvest began on September 25 and ended on October 30. This harvest produced wines with ripe fruit, refined tannins and bright acidity.

2006 CHARDONNAY, CUVEE AGUSTINA, RICHARD DINNER VINEYARD, SONOMA MOUNTAIN

Yields were just over one ton per acre in 2006 in the Dinner Vineyard, matriarch of our chardonnay sources. The barrel selection we produce from the vineyard is named for Paul's now teenage daughter Agustina, and in this vintage truly resembles her: intense, complex and lively!

Viscous and luminescent in the glass, it is perfumed with Fuji

apple, crème brulee and white flowers. The palate is velvety and mouth-filling with flavors of apple, pineapple, hazelnut and baked pie crust. Subtle accents of oak and white ginger are accompanied on the finish by an almost smoky note that contributes to the distinctive and compelling character of this much loved wine. Aged 11 months in French oak barrels; 91% new



Ulises Valdez vineyard on Laguna Road

2006 CHARDONNAY, ULISES VALDEZ VINEYARD, RUSSIAN RIVER VALLEY

Valdez Vineyard, located in a prime pocket of the Russian River Valley just north east of our winery, produces a bold, impressively structured chardonnay that is full-bodied and sleek. Opalescent pale yellow color accompanies a nose brightly scented with green apple and lemon meringue. The palate comes alive on the tongue in a rich, harmonious weave of Asian pear and guava with exotic overtones of green tea and chamomile. A soupçon of butterscotch complements the spice and flint that resonate through the finish. Aged 15 months in French oak barrels; 68% new



Old vine chardonnay in Walker Station Vineyard

2006 CHARDONNAY, WALKER STATION VINEYARD, RUSSIAN RIVER VALLEY

Yields from Walker Station were below 2 tons per acre in 2006, limiting production to just 197 cases. The offering from this small hillside vineyard between Forestville and Occidental embodies the vintage's vivacious character while maintaining its signature elegance.

Seductive aromas of fresh orange blossom, stone fruit and toasted brioche introduce a silky, viscous palate of tropical fruits, honeysuckle, citrus rind and raw almond that unfolds in beautifully articulated layers. Crisp cedar and clean minerality punctuate a lingering finish. Aged 15 months in French oak barrels; 67% new

2006 PINOT NOIR, LINDSAY ESTATE VINEYARD, RUSSIAN RIVER VALLEY

Our second release of estate pinot noir is richly structured, stylish and poised. A selection comprised of two clones, Calera and Swan, it is already showing deep, focused red fruit flavors on the palate, and will clearly benefit from time in the cellar to further evolve and reveal itself.

Deep plum color and bright aromas of red raspberry and anise are an intriguing preview to a rich palate of dark red berries, pomegranate, cola and clove. Earthy notes harmonize with firm, smooth tannins to round out the finish of this stately pinot noir. Aged 14 months in French Oak barrels; 82% new

2006 SYRAH, KICK RANCH VINEYARD, SONOMA COUNTY

The syrah we produced in 2006 from Dick Keenan's gravelly hillside vineyard exhibits true varietal character and a striking balance of intensity and finesse.

and black pepper set the stage for a dense, seamlessly integrated palate of currant and blackberry, accented with thyme, tar, bacon fat and a subtle caramel note. Supple tannins and balanced acidity provide a long, elegant finish. Aged 15 months in French oak barrels; 75% new

Saturated crimson-violet color and a nose of ripe berry, smoke

HANDS ON IN THE VINEYARD

On a recent winery tour, an inquisitive mail list member asked a thought-provoking question, that went something like this: *How many times in a year might an individual vine see someone come by to tend it in some way?*

As a winery that extols the virtues of wines that are 'made in the vineyard,' the answer is in relative terms, a lot; and perhaps more importantly, with well-trained eyes, skilled hands, great attention to detail and the diligent oversight of an experienced winemaker with a clear vision for his wines. Scott Zapotocky, our vineyard manager, detailed the various activities that take place over the course of the year, every action contributing to the goal of ensuring that surrounding each individual cluster is the optimal ripening environment.

From harvest to harvest, activities include cane pruning, suckering, vine tucking (guiding the vines between wires), shoot positioning, ongoing removal of leaves, lateral vines and non-optimum fruit and finally, phenolics testing as harvest approaches. This does not include other activities that affect the vines, such as soil amendment and tilling. The devil is in the details, given that each action must not only promote optimal development of this year's crop, but will have an effect on the potential quality of future harvests as well.

There is no question that the 'hands-on treatment' of vines forms the foundation for producing wines that are not just 'very good,' but profound; wines that stop you in your tracks and remind you what a transcendent experience wine can offer.



2005: A SERIOUS VINTAGE FOR NAPA VALLEY CABERNET SAUVIGNON

Extended cool weather and rains in spring resulted in late bud break in Napa Valley. A long, temperate growing season followed however, allowing for slow, full and even ripening of the fruit and development of tannins. Harvest of cabernet sauvignon began later than usual, running from October 11 through November 2. Cabernets from the vintage tended toward darker fruit profiles and showed impressive tannins overall.

2005 CABERNET SAUVIGNON, BECKSTOFFER DR. CRANE VINEYARD, ST. HELENA, NAPA VALLEY

This is our third vintage releasing a vineyard designate from Andy Beckstoffer's portion of this exceptional, historic St. Helena property.

This cabernet sauvignon tends to show its fruit a bit earlier upon release, while its considerable backbone suggests a truly cellar-worthy wine.

The 2005 is deep black garnet in color and perfumed with boysenberry, black cherry and dried herbs. The palate is weighty and textured, boasting copious amounts of perfectly ripened black fruits interlaced with graphite, baked bread and lots of spice. The tannins are firm and ripe, the finish long. Aged 20 months in French oak barrels; 95% new

2005 CABERNET SAUVIGNON, STAGECOACH VINEYARD, NAPA VALLEY

Stagecoach Vineyard, with its red rocky soils and location high atop the eastern slopes of the Napa Valley, continues to fascinate from vintage to vintage, producing a powerhouse cabernet sauvignon.

From its dense ruby hue to its earthy, cigar box nose, this cabernet commands attention and offers a compelling taste of what time will further reveal.

More than evident on the palate right now is the great depth and purity of fruit it possesses. A core of blackberry, cherry and tobacco coats the mouth, with notes of forest floor and pencil shavings adding further dimension and nuance. The lingering finish offers balanced acidity and firm, chewy tannins. Aged 19 months in French oak barrels; 95% new

2005 CABERNET SAUVIGNON, BECKSTOFFER TO KALON VINEYARD, OAKVILLE NAPA VALLEY

We have called this wine our jewel in the crown for its tremendous muscularity, complexity and breadth of character. The long, slow, growing season and extended hang time in 2005 illuminated the many facets of this gem to exceptional clarity and brilliance.

Inky black garnet color carries aromas of cassis and tobacco leaf. The palate is that of a young giant. Well-structured and broad-

shouldered, it opens with luxuriant, densely-knit layers of blackberry, black currant, graphite and mocha. Accents of cedar, espresso, lavender and vanillin intermix seamlessly. Big, ripe, finely-grained tannins and hints of smokiness create an everlasting finish for a truly luminous wine. Aged 20 months in French oak barrels; 100% new

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SPRING 2009 PREVIEW

The following wines are slated for release in our next newsletter:

- 2007 Chardonnay, Russian River Valley
- 2007 Chardonnay, Richard Dinner Vineyard, Sonoma Mountain
- 2007 Chardonnay, Ritchie Vineyard, Russian River Valley
- 2007 Pinot Noir, Russian River Valley
- 2007 Pinot Noir, Ulises Valdez Vineyard, Russian River Valley
- 2007 Pinot Noir, Hyde Vineyard, Carneros, Napa Valley
- 2006 Cabernet Sauvignon, Napa Valley
- 2006 Cabernet Sauvignon, Hyde Vineyard, Carneros, Napa Valley

FALL EVENTS—WE HOPE YOU WILL JOIN US AT ONE OR MORE OF THESE GREAT WINE EVENTS

July 26 – Stars 2008, Sir Peter & Lady Michael Foundation – Calistoga, CA

August 29 – Sonoma Wine Country Weekend Dinner – Sebastopol, CA

October 16 through 19 – Wine Spectator California Wine Experience – New York, NY