

SPRING NEWSLETTER
2008

INSIDE THIS ISSUE:

Chardonnay, Pinot Noir	2
Texture in our Wines	2
Cabernet Sauvignon	3
Fall 2008 Preview	4
Spring and Summer Events	4

PLEASE JOIN US AT OUR
SPRING OPEN HOUSE
&
PICKUP WEEKEND

Dates: Saturday & Sunday,
April 26 and 27, 2008
Time: 11am to 4pm

RSVP: If you would like to attend the Open House, we request that you call or email for a reservation by **April 1**. If you would like 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 must ask you to call us by March 15, or your order will be processed for shipping.

Please RSVP by emailing us at info@paulhobbs.com or calling 707-824-9879, ext. 16.

PAUL HOBBS

WINERY & VINEYARD

DEAR FRIENDS,

As we introduce our spring 2008 releases, we are busy preparing the vineyards for the coming growing season. The work we do in the winter months can go unnoticed, but is the most essential of all for bringing back balance to the environment.

As custodians of the earth, we prefer to work in a way that respects the rules of mother nature. In accordance, we must return balance to the soil, roots and vines in the time between growing seasons, so that they can continue to be the building blocks for superior winegrowing from vintage to vintage. We choose simple, efficient, traditional methods to ensure that we protect and promote the long term health of the vineyards.

Once the first rains of fall moisten the soil, we are able to begin amending them to boost nutrient levels that are depleted on the road to harvest. We also plant appropriate cover crops between the rows to prevent erosion and supply necessary nutrients.

Crisp, brilliant blue-sky winter days allow us to begin a pre-pruning of vines to optimize the speed and precision of the subsequent pruning that will take place in early to mid-March. Prunings are laid on the ground between the rows, to be tilled back into the earth in spring along with the cover crop. This further energizes and diversifies the soil mixture, or matrix.

As spring approaches, the lush green vine rows await the use of a simple but ingenious tool called a spader (pictured above) that alleviates

HARVEST 2007

A stellar crush team completed what looks to be one of the finer harvests of the decade. A diversely skilled international group of interns from New Zealand, Argentina and Chile and the United States brought all the energy, expertise and focus needed to make the most of what will likely produce a superb vintage.



The spader, pictured above in Lindsay Vineyard, is the gentle giant that aids in rejuvenating soils after harvest.

soil compaction by opening the top layers with a tilling action, while piercing and fracturing the layers underneath, so as to aerate them without disturbing the fundamental soil structure.

Along with the green buds that will flower and produce fruit, spring brings the potential for weeds. As an alternative to chemical spraying, we employ a weed burner that uses heat to collapse the cells of emerging weeds.

Above all, winemaking comes down to farming, and we believe that the skill and methods we employ in winter make a tremendous difference as to the quality we are able to achieve in the finished wines we offer you.

With that in mind, we thank you for your continued support and proudly introduce the first releases from the 2005 and 2006 vintages.

Cheers,



Paul Hobbs staff and 2007 crush team

SPRING 2008 RELEASES

THE 2006 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 an 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.

2006 CHARDONNAY, RICHARD DINNER VINEYARD, SONOMA MOUNTAIN

The Dinner Vineyard has become known for the opulent, golden-hued, chardonnay we produce from its Old Wente clone vines. It is broad-shouldered, dense and viscous in the mouth with a unique, almost smoky quality on the finish.

In the 2006 vintage, a spicy nose accompanies a luxuriant palate of fresh pear and ripe Fuji apple with nuanced accents of butterscotch and orange blossom. The finish unfolds effortlessly with notes of hazelnut, flint and crisp minerality that intermingle over a long, silky finish.

Aged 11 months in French oak barrels; 67% new



Chardonnay grapes being loaded into the press 'whole cluster' by Ariel Nuñez Porolli, General Manager of Vina Cobos.

TEXTURE IN OUR WINES

Over the years, many of you have complemented us on the mouth-feel of our wines and asked us how we achieve this textural complexity. This is particularly gratifying because at the heart of our vision at Paul Hobbs is a desire to produce wines with extraordinary texture; voluptuous, velvety, layered offerings with luxuriant viscosity.

Pressing white wines 'whole cluster,' as we do with all of our chardonnays, is a traditional Burgundian method, and is one of many key practices we employ that contributes to plush mouth-feel in the resulting wines.

2006 CHARDONNAY, RUSSIAN RIVER VALLEY

Our appellation release of chardonnay exemplifies all the verve and personality of the 2006 vintage.

An opalescent pale straw hue carries an expressive nose that sings with heady aromas of white flowers, honeysuckle and citrus oil, preparing the senses for a palate creamy in texture and bursting with flavors of tropical fruit and custard. A touch of citrus refreshes on the finish.

Aged 11 months in French oak barrels; 59% new

2006 CHARDONNAY, RITCHIE VINEYARD, RUSSIAN RIVER VALLEY

Our second vintage from Kent Ritchie's heralded Russian River Valley vineyard adds a dynamic dimension of vibrant acidity to its decadent tropical palate.

Glistening pale gold in the glass and perfumed with lychee and white peach, the 2006 is a richly-textured, sleek and well-structured offering. Its mouth-filling palate offers beautifully delineated layers of apple and guava, yeasty notes of toasted brioche, with just a touch of pineapple and harvest spice to complement a racy finish.

Aged 11 months in French oak barrels; 75% new

2006 PINOT NOIR, RUSSIAN RIVER VALLEY

This deep ruby-hued offering is comprised of fruit from some of the most select vineyards in our winery's neighborhood blended with selected lots from our exquisite Lindsay Estate Vineyard.

The 2006 possesses notable backbone for a wine that is already revealing such abundant fruit upon release. A nose of plum and dusty rose precedes an eminently appealing palate that unfolds with ripe plum and raspberry fruit in perfect balance with earthy notes of bittersweet cocoa and underbrush. The finish offers ripe, silky tannins and a touch of white pepper and cedar.

Aged 11 months in French oak barrels; 55% new

If the vines are perfectly managed during the growing season so that the fruit achieves full physiological ripeness, then stems, skins and seeds can add unique, intriguing dimensions of texture and aromatics otherwise not found.

The key is in the words 'perfectly managed.' If the vines are not skillfully and consistently tended throughout the growing season, stems will do nothing more than add bitterness and roughness to the finished wine.

It is the humble reward of many years experience in the vineyard, combined with a bit of an obsessive nature toward winegrowing, that allow us to press whole cluster to optimum effect. We are thrilled to know that our efforts have brought many of you greater enjoyment of our wines.

2006 PINOT NOIR, HYDE VINEYARD, CARNEROS, NAPA VALLEY

Our partnership with Larry Hyde and his first class vineyard began with our inaugural 1991 vintage and continues today, reflecting as clearly as ever our ideals for ultra-meticulous farming.

The 2006 is a stunning example of what this terroir has to offer, beginning with an intriguing nose of rhubarb and forest floor. The palate reveals great depth of flavor and complexity. Layers of plum, black cherry, cedar and black tea give way to a long, graceful finish, punctuated with subtle notes of mulled spices and oak.

Aged 11 months in French oak barrels; 68% new

THE 2005 HARVEST

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 Oct 11 through November 2.

2005 CABERNET SAUVIGNON, NAPA VALLEY

Our signature blend from the Beckstoffer To Kalon, Stagecoach, Hyde and Beckstoffer Dr. Crane Vineyards produced a powerhouse cabernet sauvignon in the 2005 vintage. Aromas of blackcurrant and tobacco reveal themselves as this deep black garnet offering opens up in the glass. A dense, viscous palate coats the mouth with boysenberry, roasted coffee and a hint of vanillin. Chewy tannins and notes of black pepper mark the finish of a cellar-worthy offering.

Aged 20 months in French oak barrels; 69% new

For more information about our wines and vineyards, please visit our web site at www.paulhobbswinery.com

NEW ON THE WEBSITE:

Podcast with Paul and Ulises Valdez in the vineyard

Podcast with Paul telling the story of our Lindsay Estate Vineyard

2006 PINOT NOIR, ULISES VALDEZ VINEYARD, RUSSIAN RIVER VALLEY

Like Larry Hyde, Ulises Valdez is a highly-skilled farmer 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.

Aged 15 months in French oak barrels; 74% new



The southeast facing slope in Hyde Vineyard provides a unique terroir that offers cabernet sauvignon the opportunity for the extended hang time it needs in order to ripen in the cool climate of Carneros.

2005 CABERNET SAUVIGNON, HYDE VINEYARD, CARNEROS, NAPA VALLEY

It is no wonder that this cabernet sauvignon has become such a favorite among our mailing list members. The 2005 shows the power and finesse of this cool climate cabernet with a characteristic true-blue/black saturated hue and stunning aromatics of violet, dried herbs and clove.

A palate of impressive concentration, structure and elegance explodes with flavors of perfectly ripened black fruits, baker's cocoa and graphite. The finish offers firm, fine-grained tannins and a reprise of the graphite and spice that make this wine such a distinctive cabernet sauvignon.

Aged 20 months in French oak barrels; 87% new

AD-ADVANTAGE
PAID
US POSTAGE
FIRST CLASS
PRESORTED

WWW.PAULHOBBS.COM
SEBASTOPOL, CALIFORNIA 95472
3355 GRAVENSTEIN HIGHWAY NORTH
WINERY & VINEYARD
PAUL HOBBS



Paul and his daughter Agustina celebrate with the Paul Hobbs team at our holiday party in the barrel room.

Paul Hobbs believes in conservation of natural resources. All our newsletters are printed on 100% recycled paper.

We also offer and encourage you to 'go paperless' by logging into your account and choosing this option.



SPRING/SUMMER EVENTS - PLEASE JOIN US!

- February 7 - Beefsteak Wine Dinner - Cathedral City, CA
- February 27 - Celebrate with Heart - San Francisco, CA
- March 27, 29 - High Museum Auction - Atlanta, GA
- March 27-30 - Pebble Beach Food and Wine - Carmel, CA
- April 11, 12 - MacArthur Beverage CA Barrel Tasting - Washington, DC
- May 17 - California Winemasters Evening with Winemakers - L.A., CA
- May 2, 3 - Hospices of Sonoma Live Auction & Dinner - Sebastopol, CA

FALL 2008 PREVIEW

- 2006 Chardonnay, Walker Station Vineyard, Russian River Valley
- 2006 Chardonnay, Ulises Valdez Vineyard, Russian River Valley
- 2006 Chardonnay, Cuvee Agustina, Richard Dinner Vineyard
- 2006 Pinot Noir, Lindsay Estate Vineyard, Russian River Valley
- 2006 Syrah, Kick Ranch Vineyard, Sonoma Country
- 2005 Cabernet Sauvignon, Beckstoffer Dr. Crane Vineyard,
St. Helena, Napa Valley
- 2005 Cabernet Sauvignon, Stagecoach Vineyard, Napa Valley
- 2005 Cabernet Sauvignon, Beckstoffer To Kalon Vineyard,
Oakville, Napa Valley