# SPRING NEWSLETTER 2007

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OPEN HOUSE & PICKUP WEEKEND DETAILS:

Dates: Saturday and Sunday, April 28th and 29th

Time: 11am to 4pm

RSVP: If you would like to attend the Open House, please call for a reservation by April 16. 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 and confirm your will call pick up.

# PAUL HOBBS

# WINERY & VINEYARD



# DEAR FRIENDS,

As I write this letter to you I am sitting at the winery having just returned from several weeks of travel. I find myself in a familiar state of mind; energized by my journey, a little jet-lagged, and at the same time excited at the prospect of another vintage waiting to reveal itself from beneath the chill winter landscape.

I never tire of watching the changes from season to season, just as I continue to be fascinated by the contrasts of geography and culture from one country to the next. In life, as in wine, it is the contrasting elements that make life interesting and living well comes from finding balance among them.

It seems to me that for each of us balance means something different. For me, it comes through making wine around the globe and then bringing my experience home with me; experience which I feel helps me make better wine here in California. It also means taking advantage of the latest, state-of-the-art winemaking equipment to improve upon but not stray from, the time-honored, classic principles and techniques we use in crafting our wines.

Some of you have seen our high-tech crane system that allows us to use gravity's gentle influence, instead of pumps, to bring our grapes from sorting table to tank in a way that helps reveal nuances of texture and flavor that might otherwise be lost. Likewise our new, modern basket press works on the same principles as traditional oak presses, but is more refined in its ability to extract from the berries the most subtle flavors and aromatics.

Balance also means finding time to relax and enjoy time with friends and family. Which leads me to my next thought...

Spring Release Open House and Pickup Weekend

Last fall we hosted our first open house for our mailing list members. We hope that those of you who joined us had as much fun as we did. I personally enjoyed being able to welcome you to our home and spend the afternoon relaxing with you, enjoying good conversation, laughs, and of course food and wine.

Wine is a thread that runs through the ages, and its ability to bring people together was definitely an early inspiration for my interest in viticulture and winemaking.

It is in that spirit that we would like to continue in our new tradition and invite you to join us this spring for an encore. We will again offer special wines for you to taste as you enjoy the afternoon. We hope to see you there.

Cheers,

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#### THE 2005 HARVEST

You may already have been hearing praises for the 2005 vintage in Northern California. Each growing season offers the opportunity for different aspects and nuances of a vineyard to express itself, and in our opinion, well-crafted chardonnays and pinot

noirs from this vintage can be characterized as rich, elegant wines with gorgeous spicy aromatics.

HARVEST NOTES: Extended, cool spring weather resulted in late bud break. An ideal, long, temperate growing season followed, allowing for slow, full and even ripening of the fruit. Harvest spanned September 12 through November 2.

#### 2005 CHARDONNAY, RUSSIAN RIVER VALLEY

This wine is our ambassador for Russian River Valley chardonnay and is produced as a blend from select properties neighboring our winery and estate vineyard.

The 2005 is opalescent, pale gold in color and fragrant with citrus blossom and lime

rind. Abundant and full bodied flavors of pear juice, ripe apple and toasted almond coat the mouth and frame a wine of considerable finesse that finishes with pleasing minerality. Aged 11 months in French oak; 55% new. (not yet reviewed)

# 2005 CHARDONNAY, RICHARD DINNER VINEYARD. SONOMA MOUNTAIN

With the 2005 vintage, this great vineyard once again produces the unctuous chardonnay for which it is known.

An aromatic honeyed nose is preview to a richly textured and structured palate of juicy apple and mandarin orange, layered with notes of butterscotch and yeasty bread. A hint of citrus and plenty of spice accompany a lengthy finish. Aged 11 months in French oak barrels; 65% new.

"...offers elegant, buttery, spice box, honeysuckle, peach and tropical fruit aromas, good underlying acidity and abundant power as well as richness.'

92 points, Robert Parker Jr.



#### Introducing two new wines this season!

Over the past several vintages, we have introduced some stellar new, single-vineyard cabernet sauvignons. Now it is time to let the Russian River Valley shine with a new chardonnay and a new pinot noir from exceptional wine-growing sites that exemplify the diversity and beauty possible for these varietals in the region.

The first of two new wines this spring is

a chardonnay from the well-pedigreed Ritchie Vineyard. The second is a pinot noir from a property of rising star Ulises Valdez, whose chardonnay vineyard we introduced you to last fall.

#### 2005 Chardonnay, Ritchie Vineyard, Russian River Valley - *Inaugural Vintage*

This chardonnay from Kent Ritchie's longrevered Russian River Valley vineyard makes a striking new addition to our collection of small production chardonnays.

It exhibits rich aromas of ripe white peach and crème brulee on the nose. A boldly-

structured palate of golden apple and tropical fruits yields to clean minerality over a toasty finish. Aged 15 months in French oak barrels; 70% new.

"...from a grand cru quality source, the 2005 Chardonnay Ritchie Vineyard exhibits ripe, heady, orange marmalade, lemon oil, tropical fruit and leesy brioche/caramelized characteristics. It possesses fabulous fruit as well as the vintage's hallmark zingy acidity. Enjoy it over the next 4-5 years.'

93 points, Robert Parker Jr.

# 2005 PINOT NOIR. ULISES VALDEZ VINEYARD, RUSSIAN RIVER VALLEY - INAUGURAL VINTAGE

Last fall, we introduced you to vineyardist Ulises Valdez with chardonnay. We are now proud to bring to you a vineyard designate from his pinot noir vineyard.

Violet in color, this stately pinot is exotic from begining to end with tons of blackberry, spice and leather on the nose, a

firmly structured, velvety palate of plum and pomegranate, and more spice to accompany ripe tannins on the finish. Aged 15 months in French oak; 80% new.

"A potentially superb offering. Tart acidity buttresses this dark ruby/purple-tinged Pinot. Possessing abundant qualities of black cherry, raspberry, earth, forest floor, plum, and spicy oak notes, this medium to full-bodied, crisp, refreshing effort should age nicely for 7-10 years...at the minimum."

90-93 points, Robert Parker Jr.

### 2005 PINOT NOIR, RUSSIAN RIVER VALLEY

Comprised in part from Lindsay Estate Vineyard fruit, the 2005 appellation blend exhibits deep maroon hue and lots of cocoa and lavender on the nose. Pure flavors of black fruit permeate a rich palate that is accented with anise and cedar, and finishes

long with ripe tannins. Aged 11 months in French oak; 60% new.

'Paul Hobbs continues to demonstrate a sure touch with pinot noir. ...The 2005... is a useful introduction to Hobbs' juicy, fruitforward, upfront style. Its dark ruby/purple hue is followed by scents of plums, raspberries, white chocolate and earth. This well-made, full-bodied, fleshy pinot is ideal for drinking during its first 4-6 years.'

90 points, Robert Parker, Jr.

#### 2005 PINOT NOIR. HYDE VINEYARD, CARNEROS, NAPA VALLEY

No, you aren't seeing things... we have decided to release our coveted pinot noir from the Hyde Vineyard in the spring this year.

Having recently tasted this wine, we feel that it is ready for release and have decided not to hold it until fall. We didn't think that the fans of this benchmark pinot noir would mind having earlier than usual access to it! 2005 was an ideal growing season in Carneros as it was in the Russian River Valley, with the cool fog providing the opportunity for fruit to ripen long and slow. The result is a stunningly rich wine with considerable backbone to complement its plumy fruit and spicy aromatics. Dark red garnet color opens to a full, satiny palate of currant, boysenberry and forest floor, with

well-integrated tannins on a toasty finish. Aged 11 months in French oak; 70% new.

"...exhibits plenty of cool climate raspberry notes intermixed with cherries, cranberries, earth, spice and a hint of licorice."

91 points, Robert Parker, Jr.

#### THE 2004 HARVEST

Napa Valley: Early budbreak was followed by a very warm summer and one of the earliest harvests on record. Diligent hand work in the vineyard was the key to keeping vines and fruit in balance and assuring even ripening. The resulting cabernets are juicy, with great density and lots of chewy tannins. Harvest began September 9 and continued through October 15.



Harvest equipment on the crush pad awaiting harvest

#### 2004 CABERNET SAUVIGNON, NAPA VALLEY

You know the sources: Beckstoffer To Kalon, Stagecoach, Beckstoffer Dr. Crane and Hyde Vineyards. Our benchmark blend from these superb vineyards offers intensity, a broad spectrum on the palate and the incredible aromatics that these vineyard have to offer.

Black garnet in color, the nose is perfumed with black cherry, dusty rose and tea. The palate is full-throttle in flavor and silky in texture, with cassis, mocha and cigar box that carry through the mid-palate and lead to a spicy finish and fine, chewy tannins. Aged 20 months in French oak barrels; 70% new.

"...dense, ruby/purple-tinged cabernet. Its big, sweet bouquet of chocolate, cassis and loamy soil scents is followed by a wine revealing an opulent texture as well as 10-12 years of longevity."

90 points, Robert Parker, Jr.

### 2004 CABERNET SAUVIGNON, HYDE VINEYARD, CARNEROS, NAPA VALLEY

In this warm vintage, the characteristically cool evenings in Carneros provided for balance, depth and complexity in a hedonistic offering from the Hyde Vineyard.

It greets the nose with big aromas of black fruit and underbrush. The palate is explo-

sive with layers of chambord, blueberry and cigar box; the elegant, graphite core holding court beneath, and leading to a long finish of fine-grained tannins.

Aged 21 months in French oak barrels; 80% new

'The dense ruby/purple-tinged 2004 Cabernet Sauvignon Hyde Vineyard offers clean, pure, crème de cassis, tobacco leaf, and mint notes in its medium to full-bodied, long, rich personality.'

91+ points, Robert Parker, Jr.

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MINERY & VINEYARD

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Harvest Team 2006
Kaleb Lessard, Megan Baccitich, Paul Hobbs, Kate Burgarske, Emily Mork,
Ashley Wise, Patrick Sullivan, Valeria Bonomo, Stefano Cova, Roberto Ruiz,
Jason Valenti, Scott Zapotocky

#### FALL 2007 PREVIEW

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

- 2005 Chardonnay, Walker Station Vineyard, Russian River Valley
- 2005 Chardonnay, Ulises Valdez Vineyard, Carneros, Napa Valley
- 2005 Chardonnay, Cuvee Agustina, Richard Dinner Vineyard
- 2004 Cabernet Sauvignon, Beckstoffer Dr. Crane Vineyard, St. Helena, Napa Valley
- 2004 Cabernet Sauvignon, Stagecoach Vineyard, Napa Valley
- 2004 Cabernet Sauvignon, Beckstoffer To Kalon Vineyard, Oakville, Napa Valley

And introducing our first-ever Estate Vineyard release:

2005 Pinot Noir, Lindsay Estate Vineyard, Russian River Valley

WINTER/SPRING EVENTS - WE HOPE YOU WILL JOIN US AT ONE OR MORE OF THESE GREAT WINE EVENTS

Masters of Food and Wine, Mendoza, Argentina (featuring Cobos Malbec), Feb 15-28

Masters of Food and Wine, Carmel, CA, Feb 22-25

L'Amour du Vin, Blackberry Farm, TN, March 1-3

World of Pinot Noir, Shell Beach, CA, March 3-4

MacArthur Beverages Barrel Tasting, Washington DC, March 9-10

High Museum Atlanta Wine Auction, Atlanta, GA, March 21-24

Hospices of Sonoma, Windsor, CA, April 20-21

California Winemasters, Los Angeles, CA, May 5