

# PAUL HOBBS WINERY & VINEYARD

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## INSIDE LINDSAY HOUSE



Dining room and wine library

## GOING GREEN

Beginning Spring 2007, if you would prefer to 'go paperless' and receive all newsletters and offerings exclusively via email, please indicate this in your account profile at [www.paulhobbs.com](http://www.paulhobbs.com).

DEAR FRIENDS,

We hope this newsletter finds you enjoying some summer fun and relaxation.

Having kept very busy since our last offering, we have lots of news to share with you — the introduction of two new vineyard designate wines and the completion of construction at the winery all while gearing up for our 15th Anniversary Harvest!

Yes, that's right, 15 years! We have come a long way since the days when Paul would tend to winemaking duties in the morning, deliver his wines to Bay Area wine shops and restaurants in the afternoon and then return at day's end to tend to tanks, barrels and vineyards. Yet, we are as true today to Paul's vision and winemaking as we were at the outset of this great venture in 1991. 'Thank you' to all of you who have enjoyed our wines along the way.

## LINDSAY HOUSE

We are excited to announce the completion of our much-anticipated private hospitality center. It overlooks our Lindsay Estate Vineyard and so we have named it Lindsay House. Some of you may know that Lindsay is a recurring name in the large Hobbs family and one that holds special meaning as the first name of Paul's father and middle name of his daughter Agustina.

In keeping with the style and philosophy of our winemaking and existing architecture, Lindsay House is modern, understated, and designed to complement the contours of the Lindsay



View of the winery from Lindsay Vineyard

Vineyard. Built to look and feel like an elegant home, it will allow us to entertain and showcase our wines as never before. It features a state-of-the-art chef's kitchen, which will facilitate collaborative wine dinners with great



Entrance to Lindsay House

chefs from around the country, and is graced by a contemporary dining/living room featuring a floor to ceiling wine library. The interior seamlessly opens to a trio of garden courtyards complete with wood-fired pizza oven, barbecue and fire pits. We are certain that you will love this addition to our winery home. And on that note...

## OPEN HOUSE—PLEASE JOIN US!

To commemorate our 15th Anniversary Harvest and the completion of Lindsay House, we invite you to our first-ever Open House Weekend on September 16 and 17. We hope you will come celebrate with us, watch harvest in full swing (hopefully!), enjoy delectable bites and taste Paul Hobbs wines from the past, present and future.

As part of this special weekend, we also welcome you to pick up your order from this offering instead of having it shipped to you.

## OPEN HOUSE & PICKUP WEEKEND DETAILS:

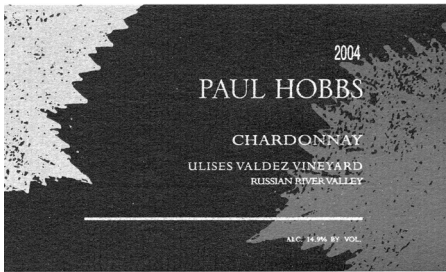
Dates: Saturday and Sunday, September 16 & 17

Time: 11am to 4pm

RSVP: If you would like to attend the Open House, please call for a reservation by September 1. To pick up your order of fall 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 address and charges and confirm your will call pick up.

2004 HARVEST NOTES: Throughout the Russian River Valley, Sonoma Mountain and Carneros regions, the growing season began with warm dry weather in spring resulting in early bud break. A long summer of even temperatures had a moderating effect, lowering yields and developing complexity in the fruit. A week of heat in late summer resulted in an early harvest and lush, concentrated wines.

## 2004 CHARDONNAY, ULISES VALDEZ VINEYARD, RUSSIAN RIVER VALLEY



INAUGURAL VINTAGE

Ulises Valdez has established himself as

one of the most respected vineyard owners and viticulturists in the Russian River Valley. After blending fruit from this impressive vineyard for several years into our Russian River Valley Chardonnay, we were compelled to let the 2004 vintage stand on its own as a vineyard designate.

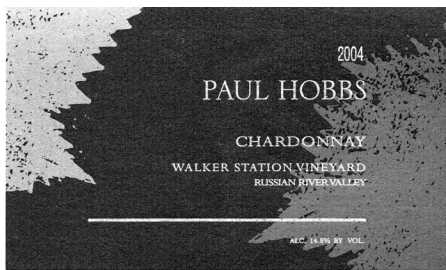
Our inaugural vintage from Ulises' vineyard is an opulent chardonnay—pale gold in the glass and perfumed with white peach and orange peel. The palate is richly textured,

and mouth-filling, with flavors of ripe red apple, guava and mandarin orange and a long, crisp finish. Aged 16 months in French oak; 80% new.

*"...his 2004... boasts a wonderful leesy/brioche character intermixed with honeysuckle, orange rind, tangerine, and hazelnut notes...with great fruit, full body, and superb intensity as well as concentration."*

95 points, Robert Parker

## 2004 CHARDONNAY, WALKER STATION VINEYARD, RUSSIAN RIVER VALLEY



This jewel of a vineyard continues to delight us by producing a captivating, layered chardonnay of rare sophistication and

structure. The tiny bit of wine we make from the vineyard (41 cases this vintage) exemplifies the elegance and nuance possible in a Russian River Valley chardonnay.

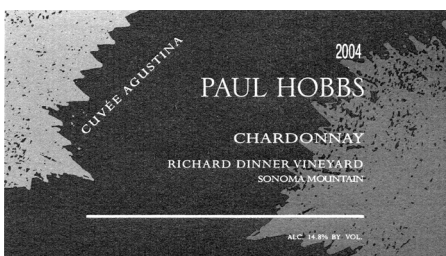
On the nose, this opalescent, bright straw-yellow beauty excites the senses with its signature aromas of citrus, orange blossom and minerals. The palate reveals seamlessly integrated and intriguing layers of flavor—apple, lemon custard, yeasty bread, almond and honeysuckle. Crisp minerality

and citrus sing through the long finish. Aged 16 months in French oak; 80% new.

*"Another superb offering from a cool climate site, the 2004 Chardonnay Walker Station exhibits notes of lemon grass, citrus oil, honeysuckle, and orange blossom. This well-made, full-bodied, ripe effort is gently kissed by subtle French oak. It is a big, well-delineated Chardonnay to drink over the next 4-5 years."*

94 points, Robert Parker

## 2004 CHARDONNAY, CUVEE AGUSTINA, RICHARD DINNER VINEYARD, SONOMA MTN.



Cuvée Agustina Chardonnay, created in honor of Paul's daughter, is a very limited spe-

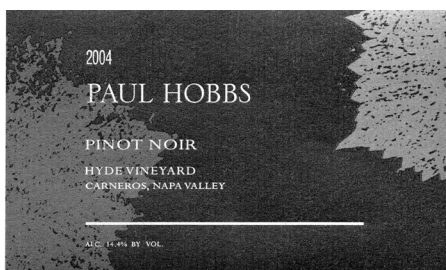
cial barrel selection from the Richard Dinner Vineyard on Sonoma Mountain. The portion of the stunning Old Wente clone vineyard, selected since 1994 for this wine, yielded only 1.7 tons per acre this vintage. The resulting wine is unctuous and concentrated.

The 2004 is a deep, luminescent gold in the glass, and perfumed with Asian pear, vanilla and spice. Mouth-coating, full-bod-

ied and silky in texture, it displays concentrated flavors of granny smith apple, pear and vanilla on the palate. Signature notes of mineral and spice lead to an enduring, toasty finish, completing a structured portrait of our best barrels from this distinctive vineyard. Aged 15 months in French oak; 80% new.

92-94 points, Robert Parker

## 2004 PINOR NOIR, HYDE VINEYARD, CARNEROS, NAPA VALLEY



Since 1991 we have been producing this

benchmark Pinot Noir, a blend of Calera, Swan and Beba clones, from the Hyde Vineyard.

The 2004 vintage produced a wine whose structure and earthiness is suggestive of a cellar-worthy offering. Scented with dusty rose and blueberry, it offers dark fruit flavors of blackberry, currant and kirsch framed by cedar and tobacco. Fine-grained tannins and mocha mark a long, earthy finish. Aged 12

months in French oak; 75% new.

*"Full red-ruby. Refined, complex nose hints at minerals, meat, cola, earth, underbrush and exotic spices, along with a suggestion of chocolatey oak. Very ripe and sweet, with a silky texture and dominant spice and cola flavors. Finishes with firm tannins and very good length."*

91 points, Stephen Tanzer

2003 HARVEST NOTES: The growing season in Napa Valley was comprised of cool spring weather followed by moderate temperatures throughout summer. Consistent work in the vineyard was required to maximize sun exposure and encourage full flavor development in the fruit. Much needed hot weather in mid-September secured an excellent harvest.

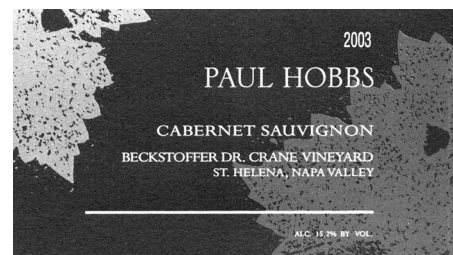
## 2003 CABERNET SAUVIGNON, DR. CRANE VINYARD, ST. HELENA, NAPA VALLEY

Dr. George Belden Crane planted his St. Helena vineyard in 1858 and is known as one of the founders of the Napa Valley wine industry. This remarkable wine was produced from a portion of the original vineyard now owned by Andy Beckstoffer.

Deep, rich, blue-black in color, our debut release from this historic vineyard is an exquisite, round and mouth-filling cabernet sauvignon. Despite its weight and intensity, the nose and palate are open and generous, and the fruit and oak are well-

integrated. Scented with plum and black cherry it offers up an abundance of cassis, cherry and holiday spice on the palate, balanced with toasty coffee and caramel. Full-bodied and plush, it finishes long with notes of vanilla and black pepper and ripe, polished tannins. Aged 21 months in French oak barrels; 100% new

*"...the 2003... boasts tremendous fruit and ripeness along with hints of graphite, espresso roast, blackberries, crème de cassis, and spice. This rich, concentrated prodigious ef-*



INAUGURAL VINTAGE

*fort should be enjoyed between 2008-2020+."*

95 points, Robert Parker

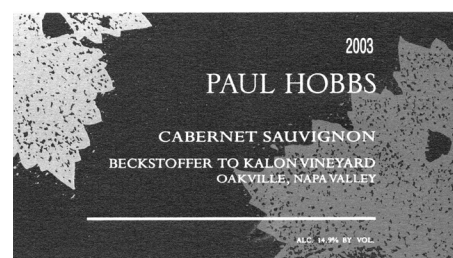
## 2003 CABERNET SAUVIGNON, BECKSTOFFER TO KALON VYD, OAKVILLE, NAPA VALLEY

This 2003 is a stunning follow up to our 2002 offering from the famed BV4 block of To Kalon.

Dense and opaque, it is dark ruby in color with a deep violet rim. The nose seduces with heady aromas of blueberry, black cherry, mocha and dried herbs. Satiny and viscous in the mouth, the palate lavishes with flavors of black currant, cherry, tobacco and bitter cocoa around a classic core of graphite, cigar box and spice. Ripe tan-

nins and toasty oak provide a lasting finish for this elegant offering from To Kalon; a superb example of power and finesse in balance. Aged 21 months in French oak barrels; 100% new.

*"After the perfect 2002 Cabernet Sauvignon Beckstoffer To Kalon Vineyard ...[this is] one of the outstanding Cabernet Sauvignons of the vintage. Full-bodied and powerful, with 20-25 years of life, this spectacularly rich, dense, multi-layered effort oozes classic*



*Cabernet Sauvignon varietal character."*

97 points, Robert Parker

## 2003 CABERNET SAUVIGNON, STAGECOACH VYD, NAPA VALLEY

STAGECOACH COMES OF AGE

Paul Hobbs' propensity for recognizing new vineyards and regions of great potential has inspired a wealth of nicknames among the press, from 'quiet trendsetter' to 'prospector' to 'truffle-hunting dog.' All are words that aptly describe a commitment to blaze a trail and to take risks in pursuit of the extraordinary.

When Paul first walked the rocky, chaparral terrain of Stagecoach Vineyard with owner Jan Krupp in 1999, many people were still skeptical about the quality possible from this remote site atop the highest peaks on the eastern side of the Napa Valley. Filled with scrub oak, huge red boulders and thick underbrush, it was certainly a forbidding piece of land when Jan first purchased it. But, he knew that someone had gone to great pains to cultivate grapes here in the 1800's, and so, with vision and determination, he set out to revitalize this unique site.



Red volcanic boulders in Stagecoach Vineyard, late spring

In the process, the vineyard revealed a variety of mesoclimates and elevations and a topography that is unrivaled in the valley. Paul recognized the site's distinctive character early on. Selecting choice southern facing blocks, he became one of the first winemakers to release a vineyard designate from the site, with many winemakers following suit for good reason.

Our third release from the Stagecoach Vineyard reveals the extraordinary attri-

butes of this vineyard. This is an expansive wine. Massive yet well-delineated, it possesses great depth and vibrancy. Its inky black garnet hues give way to blackberry, plum and licorice aromas blanketed with dusty earth and leather. The palate explodes in a muscular display of black fruit, cassis and cedar, with elements of underbrush and sandalwood adding complexity. Luxuriant flavors persist through a powerful and sinewy mid-palate, to a never-ending mocha-tinged finish punctuated by chewy, fine-grained tannins. This is a cellar-worthy wine that is graciously giving more than a glimpse of its extraordinary gifts. Aged 21 months in French Oak; 100% new.

*"...a dense purple color, a scorched earth/broodingly backward, volcanic style, and extraordinary concentration as well as richness... Anticipated maturity: 2008-2022."*

94+ points, Robert Parker

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## WHAT'S NEXT?

Having established our first estate vineyard, the Lindsay Vineyard, to pinot noir, we recently purchased a small parcel in the Russian River Valley, just a stone's throw from the Lindsay Vineyard. It will be devoted to chardonnay vines, completing what we expect will be a perfect pair of winegrowing sites. The historical homestead on the property is being painstakingly restored to serve as winery offices, and we hope to see our first harvest from the vineyard in 2009.



Homestead at our new estate vineyard: 1910

## SPRING 2007 PREVIEW

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

2005 Chardonnay, Russian River Valley

2005 Pinot Noir, Russian River Valley

2005 Chardonnay, Richard Dinner Vineyard, Sonoma Mountain

2004 Cabernet Sauvignon, Napa Valley

2004 Cabernet Sauvignon, Hyde Vineyard, Carneros, Napa Valley

## FALL/WINTER EVENTS:

September 16-17, 2006: Open House and Pickup Weekend at Paul Hobbs Winery — Sebastopol, CA

October 19-21, 2006: Wine Spectator's California Wine Experience — San Francisco, CA

January 26-28, 2007: Naples Winter Wine Festival — Naples, FL