

HARVEST CELEBRATION!

Please join us
Saturday, September 11, 2010
11am to 4pm at the winery



Fall 2009 Wild West Harvest Celebration

Each celebration bears a theme and this fall it is the Roaring 20's. We encourage you to dress the part!

Current release and library wines will be available for tasting and purchase. Delectable bites will accompany live music to provide the perfect pairing for the afternoon's festivities as the first fruit of the season makes its way to the press and sorting table.

Paul and the entire team look forward to welcoming you!

Please RSVP by
Friday, August 27
to Audrey Proteau at
aproteau@paulhobbs.com
or 707-824-9879, ext. 16.

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PAUL HOBBS WINERY & VINEYARD

DEAR FRIENDS,

Summer weather has arrived in the Russian River Valley and with it a surge of seasonal activity at the winery. In addition to bottling the stunning 2008 cabernet sauvignons while gearing up for harvest, we are also looking forward with enthusiasm to 2011 in preparation for the Twentieth Anniversary of Paul Hobbs Winery. The ramp up to crush keeps one squarely focused on the here and now but very soon our plans for commemorating this milestone will begin to unfold.

As a member of our mail list family, you play a special role in the life and history of our winery. Over the years, we have heard wonderful, heart-warming and often funny stories from many of you about how you discovered our wines and how, to our great satisfaction, they have found a place at your family tables and gatherings. We invite you to send us your stories so that we may share them with others in our newsletters and other media as part of our anniversary festivities (see details on page 3).

As recently as a few weeks ago a couple of mail list members became engaged at the winery—well, the proposal ended up taking place just before they arrived—but that's just one of the unique stories we hope to share with you next year!

In the meantime, we proudly announce the release our most limited wines from the 2007 and 2008 vintages, as we highlight Megan



2008 crush begins with the harvest of chardonnay

Baccitich, winemaker in charge of winery operations. Relentless in her pursuit of perfection, she leads the production team with great intensity, poise and tremendous grace under pressure. Hats off to you, Megan!

Cheers, *Paul*

MEGAN BACCITICH



Megan tasting the 2008 cabernet sauvignons at bottling

A Healdsburg, California native, Megan's career aspirations were defined early in life by a love of nature and science. Her interest took on additional dimension during a high school stint bussing tables and running food at local restaurants. This exposure to fine dining and wine culture also offered her the opportunity to get to know the vintners and growers whose names were on the labels. Combining interests, she enrolled at Fresno State where she earned her degree in Viticulture and Enology.

After interning at several Sonoma County wineries, Megan then began a tenure at a custom-crush facility, which proved to be an invaluable experience. Overseeing production of numerous wines for many different vintners all at once not only enhanced her winemaking acumen across an array of varietals and appellations but also fostered the development of strong management skills, all of which provided the spring board for her move to Paul Hobbs.

As Megan expresses it, "The opportunity here is unique. I have the privilege of working with epic vineyards in both the Napa and Russian River Valleys. Cabernet sauvignon from the BV4 block of To Kalon Vineyard, pinot noir from Lindsay Estate and chardonnay from Ritchie Vineyard, all farmed to the highest quality standards - it is a winemaker's dream." Working across the appellations and varietals means an extended harvest but Megan welcomes the challenge, knowing the tremendous rewards.

Megan also cites the values instilled by Paul—teamwork, passion and focus—as key inspirations in her work. She beams with pride in describing the *esprit du corps* that is palpable among a staff charged with the fire and dedication to achieve the highest levels of excellence. This fall, Megan begins her fifth harvest at Paul Hobbs.

FALL 2010 RELEASES

2008 HARVEST NOTES: CHARDONNAY AND PINOT NOIR IN SONOMA COUNTY

2008 began with an exceptionally dry spring and early budbreak. Frosts in April significantly lowered cluster counts. Weather stabilized and warmed through summer, with moderate to high temperatures continuing through harvest. A smaller crop of high quality fruit was able to ripen fully and evenly, developing an excellent balance of sugars and acid. Overall, the 2008 wines are bright and expressive with well-articulated flavors. *Harvest began on September 3 and ended on October 12.*

2008 CHARDONNAY,

ULISES VALDEZ VINEYARD, RUSSIAN RIVER VALLEY

The lively character and bright acidity of the 2008 vintage are a perfect complement to this wine's assertive personality and rich, creamy texture. Crystalline pale straw color accompanies enticing aromas of Granny Smith apple, citrus and orange blossom that carry through over a viscous, firmly-structured palate. Notes of lemon custard and white flowers add complexity, with oak playing a supporting role. Subtle impressions of nutmeg and minerals lengthen an elegant finish. Aged 16 months in French oak barrels; 61% new

2008 CHARDONNAY, CUVÉE AGUSTINA,

RICHARD DINNER VINEYARD, SONOMA MOUNTAIN

Our most limited chardonnay is sourced from a tiny parcel within the gravelly acreage of this small, hillside property.

The barrel selection named in honor of Paul's daughter Agustina finds opulence and finesse in stunning balance. Luminescent pale



2008 Napa Valley Cabernet Sauvignon on the bottling line; June 22, 2010

yellow in color, it is brightly scented with spiced pear and honey-suckle. The mouth-filling palate unfolds in velvety, well-articulated layers of fresh Fuji apple, kumquat, yeasty brioche and vanilla bean with white ginger and flinty minerality enlivening the enduring finish of this distinctive chardonnay. Aged 16 months in French oak barrels; 63% new



Lindsay Estate Vineyard

2008 PINOT NOIR,

LINDSAY ESTATE VINEYARD, RUSSIAN RIVER VALLEY

From the iron-rich, Goldridge soils of our estate vineyard, emerges a pinot noir of striking complexity, concentration and sophistication.

Ruby-hued and intensely aromatic with Bing cherry, spice and forest floor, it resonates with pure pinot noir character. Seamless layers of wild raspberry, cola, violets and cedar intertwine and gain depth through a midpalate framed by supple tannins and clove that create an elegant, lingering finish. Aged 16 months in French oak barrels; 68% new

2008 PINOT NOIR, CUVÉE AGUSTINA,

LINDSAY ESTATE VINEYARD, RUSSIAN RIVER VALLEY

This very special selection from Lindsay Estate is comprised of just three *massal selections*, or types, of pinot noir. The blend is chosen to showcase texture, concentration and structure.

Deep ruby in color, it boasts excellent depth of flavor and elegance on the palate, opening with pure, ripe black cherry and pomegranate along with nuances of cedar, cardamom and Darjeeling tea leaves. Sweet, fine-grained tannins permeate a long finish accented with floral notes and subtle minerality. Aged 16 months in French oak barrels; 74% new

20TH ANNIVERSARY—STORIES WANTED!

Please share your “aha!” moments and personal stories about Paul Hobbs Wines with us. You may submit them via info@paulhobbs.com or the Paul Hobbs Wines Facebook page. We will feature as many stories as possible in our 2011 newsletters and events.

Stay tuned for news about our 20th Anniversary festivities at the winery and around the country!

PAUL HOBBS WINES UPCOMING EVENTS

2010:

Aug 22-23: Family Winemakers of California - Fort Mason, SF;
Featuring the wines of Paul Hobbs and CrossBarn!

Sept 11: Paul Hobbs Winery - Sebastopol, CA;
Fall Harvest Celebration at the winery; Paul hosting

Oct 28-30: New World Wine Experience - Las Vegas, NV;
Paul will be pouring wines from Paul Hobbs Winery and Vina Cobos

Nov 20: PinotFest at Farallon Restaurant - San Francisco, CA

2011:

Jan 24: Stage L'eft Winemaker Dinner - New Brunswick, NJ;
Paul hosting

Jan 28-30: Naples Winter Wine Festival and Auction - Naples, FL;
Paul hosting

For more information, please visit us on Facebook or at paulhobbs.com.

2008 SYRAH,

KICK RANCH VINEYARD, SONOMA COUNTY

Deep violet color and heady aromatics of blueberry, smoked bacon and fine white pepper are the intriguing introduction to this truly seductive syrah. A bold, viscous palate opens with flavors of fresh-picked blackberries and currants accompanied by savory accents and clean earth. Mocha, spice and minerals meld with firm tannins to create a complex, memorable finish. Aged 18 months in French oak barrels; 71% new

2007 CABERNET SAUVIGNON,

BECKSTOFFER TO KALON VINEYARD, OAKVILLE, NAPA VALLEY

Sourced from choice vine rows within the *BV4* block of Beckstoffer To Kalon Vineyard, this brooding, black-garnet beauty is a testament to the potential for power, breadth and sophistication afforded by this ideal terroir.

100% cabernet sauvignon, it boasts vivid varietal character that begins with an enticing nose bursting with cassis, black currant and tobacco leaf. The expansive palate opens slowly, first to impressions of red currant and mocha wrapped tightly around a backbone of graphite and baker's cocoa. The mid-palate adds undertones of pie crust, lavender and dark roast coffee. Massive but fine-grained tannins persist from beginning to end, supporting, broadening and lengthening this exquisite wine. Aged 20 months in French oak barrels; 100% new

2007 HARVEST NOTES:

CABERNET SAUVIGNON IN NAPA VALLEY

The 2007 growing season was preceded by a mild, dry winter. Bud break came early, setting a crop of highly concentrated berries in small clusters. Summer brought ideal weather with warm, even temperatures through veraison.

Late summer brought several heat spikes followed by moderate temperatures that prevailed through harvest. Fruit had 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 and structure. *Harvest of cabernet sauvignon began later than usual, running from September 9 through October 15.*



Paul checking fruit maturity in Lindsay Estate Vineyard prior to harvest

2007 CABERNET SAUVIGNON,

STAGECOACH VINEYARD, NAPA VALLEY

The wine we produce from this spectacular site, located above the fog line atop the eastern slopes of Napa Valley, possesses the purity and focus of mountain fruit as well as the muscularity of a warm climate cabernet sauvignon.

Deep garnet in color, it is aromatic with fresh red and black berries, dried herbs and a touch of red licorice. Firm, ripe tannins are prominent as precise, concentrated flavors of cassis, black plums and graphite coat the mouth. Balanced acidity and a touch of vanillin complement the fruit and tannins over a never-ending finish. Aged 20 months in French oak barrels; 95% new

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AD-VANTAGE

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2010 Spring Open House with Lindsay Estate Vineyard in the background

SPRING 2011 PREVIEW

- 2009 Chardonnay, Russian River Valley
- 2009 Chardonnay, Richard Dinner Vineyard, Sonoma Mountain
- 2009 Chardonnay, Ritchie Vineyard, Russian River Valley
- 2009 Pinot Noir, Russian River Valley
- 2009 Pinot Noir, Ulises Valdez Vineyard, Russian River Valley
- 2009 Pinot Noir, Hyde Vineyard, Carneros, Napa Valley
- 2008 Cabernet Sauvignon, Napa Valley
- 2008 Cabernet Sauvignon, Hyde Vineyard, Carneros, Napa Valley
- 2008 Cabernet Sauvignon, Dr. Crane Vineyard, St. Helena, Napa Valley

PAUL HOBBS WINERY TOURS BY APPOINTMENT

We invite you to come to the winery for a tour and tasting. To schedule a visit, you may reach us by phone at 707-824-9879, ext 21 or via email at info@paulhobbs.com.

