

# PAUL HOBBS

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## WINERY & VINEYARD

SPRING NEWSLETTER  
2010

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PLEASE JOIN US AT OUR  
SPRING OPEN  
HOUSE  
&  
PICKUP EVENT

**Date: Saturday, April 24, 2010**  
This Spring, we will host our open house in the garden at our private hospitality venue overlooking the winery and Lindsay Estate Vineyard. Please join us for an afternoon among friends that will include a very special selection of wines, delectable bites and music. This is our chance to spoil you and with our sincere thanks for your support of Paul Hobbs Wines.

**RSVP:**  
To attend the Open House, we request that you call for a reservation by **April 1**.

**Note:** To avoid the required shipping costs, we offer you the option to pick up your spring order at the Open House. If you would like to exercise this option, please indicate your preference when you order. All orders will ship the week of March 22, unless you choose the pickup option.

Please RSVP via email at [aproteau@paulhobbs.com](mailto:aproteau@paulhobbs.com) or by phone at 707-824-9879, ext. 16.

DEAR FRIENDS,

As I write this letter in late January, the Russian River Valley is being soaked with some rather torrential but much needed rain. Spring has begun to make her case with a smattering of mustard and lavender across the vineyards, but winter is not quite ready to yield to her pull. Boarding a plane between storms, I have flown to the east coast to host a variety of tastings, dinners, and seminars, at which I am happy to say I have been able to raise a glass with quite a number of you so far. Although I proudly continue to devote the lion's share of my time and energy working in the vineyards of Napa, Sonoma and beyond, it is my great pleasure to dust off the dirt and venture out to share our wines with you in person.

The invaluable partnership I enjoy with the dedicated people who work with me at the winery is the key to my ability to travel knowing that while I am away, the wines in progress are in the most capable and caring hands.

Those of you who have visited us may know that our facility is designed entirely around gentle handling and movement of the grapes. Beyond that however, the winemaking buildings have been configured with people in mind as well. In order to support the excellence and focus that I ask of the team every day, I have given each individual discipline involved in harvest, tank and barrel work, its own dedicated structure. The tank room is abundant with natural light; the buildings are fashioned



The buds unfurl in early spring, sparking the chain of events that lead to harvest and contribute to the character of the vintage.

as a collection of minimalist "barns" much like those on the family farm where I grew up and they all overlook the vineyard as a reminder of what is at the heart of our whole enterprise.

With this release, I am happy to spotlight one of the great contributors at Paul Hobbs who thoroughly embodies our work ethic; Roberto Ruiz, Cellar Master. Determined in his quest for knowledge, a formidable trainer and supervisor, keenly attuned to detail in his work, he is also a genuinely great fellow to be around. And so I raise a glass to you, Roberto and the team as we introduce the Spring 2010 releases.

Cheers!

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### ROBERTO RUIZ: CELLAR MASTER



"It's like the grapes are your children. When I am standing at the bottling line watching the wine 'graduate,' knowing how much care has gone into each one, it makes me feel so proud to work here."

This is how Roberto Ruiz, Cellar Master, summed up his experience at Paul Hobbs. "And," he continues, "the best thing is that we are provided the right equipment, the highest standards and the time to pay attention to every detail."

Being responsible for all the cellar activity is a tall order with little room for error; and though he takes pride in training new staff, Roberto acknowledges with a grin that more often than not, he receives a 'you must be crazy' kind of look when explaining our procedures and exacting standards to a new cellar worker for the first time. He has learned to take it in stride however, as he remembers what it was like when he first started!

Roberto's success in the U.S. has its roots in his father's corn fields in rural La Lobera, Mexico. Without money to speak of, his family traded goods for their bare necessities as young Roberto worked the farm, dreaming of learning English and moving to the U.S. as an uncle of his had already had done. A fiery inner spark sustained by a strong will and great personal resolve saw him through the daunting journey that eventually landed him in the peach fields of Modesto and finally, the vineyards of Sonoma County. After working at other wineries, he made his way to us, to our good fortune. Ironically, having ventured so far from his small home town, he then met a young woman in Forestville, California whom he had known as a child in La Lobera. Teaching him English through conversation and by watching American films, Mayra won his heart and has now become his wife.

In June 2009, Roberto celebrated five years with Paul Hobbs Winery. He also celebrated his wife's graduation from college, his birthday and the granting of his U.S. citizenship; a moment he says he will never forget, whose mere recounting brings a tear to his eye.

## SPRING 2009 RELEASES

THE 2008 HARVEST:

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 warmer temperatures

### 2008 CHARDONNAY, RUSSIAN RIVER VALLEY

Richly textured, aromatic and bright, this appellation blend is brilliant pale straw in color and scented with lemongrass, white flowers and a touch of orange rind. A sleek, silky palate reveals pure, focused flavors of Gala apple, pear and lemon meringue while yeasty elements add richness and complexity. A long finish is enlivened by citrus and mineral notes. Aged 12 months in French oak barrels; 48% new

Not yet reviewed; 2007 - '90' points, Robert Parker, Jr



View looking west from Ulises Valdez's Laguna Road Vineyard, from which we source chardonnay and pinot noir. Mount St. Helena and the Mayacmas Mountains that separate Napa from Sonoma County, can be seen in the background.

### 2008 PINOT NOIR, RUSSIAN RIVER VALLEY

Lindsay Estate, Ulises Valdez and Walker Station Vineyards provide the fruit for this ruby-hued pinot noir, fragrant with ripe raspberry and holiday spice and bursting with Russian River Valley character. Its firmly structured, silky palate unfolds in a tightly-knit weave of Bing cherry and blackberry with hints of Darjeeling tea and cardamom. Subtle earthiness adds depth and is balanced by bright acidity that punctuates a lengthy finish. Aged 10 months in French oak barrels; 53% new

Not yet reviewed; 2007 - '91-93' points, Robert Parker, Jr

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 of chardonnay and pinot noir began September 3rd and ended October 12th.

### 2008 CHARDONNAY,

RICHARD DINNER VINEYARD, SONOMA MOUNTAIN

This small, hillside vineyard has been the source for a truly distinctive chardonnay that we have been producing since our winery's founding in 1991. Full-bodied, fruit- and mineral-driven, it is pale gold and perfumed with lime rind and honeydew. The unctuous palate is satiny and viscous, brimming with succulent flavors of Golden Delicious apple, peach, fig and citrus oil. Hints of vanilla custard and bright, intense minerality intermingle over a lasting finish. Aged 11 months in French oak barrels; 63% new

Not yet reviewed; 2007 - '92-93' points, Robert Parker, Jr

### 2008 CHARDONNAY,

RITCHIE VINEYARD, RUSSIAN RIVER VALLEY

The old vines of Ritchie Vineyard produce an intriguing, complex chardonnay that achieves a fine balance of intensity and elegance. Pale yellow with a touch of green, it exhibits an exotic nose of stone fruit and spice accented with tropical notes of guava and passion fruit. A firmly structured, steely palate provides the backbone around which layers of fresh apple, Asian pear and toasted brioche wrap themselves seamlessly. Notes of custard persist, accented with ginger and clean slate over a memorable finish. Aged 12 months in French oak barrels; 58% new

Not yet reviewed; 2007 - '94-95' points, Robert Parker, Jr

### 2008 PINOT NOIR,

HYDE VINEYARD, CARNEROS, NAPA VALLEY

Deep ruby in color, this elegant, refined pinot noir is aromatic with blueberry, violets and sage. Earthy and slightly brooding, the palate opens slowly with impressions of forest floor and black tea that yield to mouth-filling flavors of red and black cherry. Fine, silky tannins, clean minerality and balanced acidity grace a long finish. Aged 11 months in French oak barrels; 66% new

Not yet reviewed; 2007 - '92-94' points, Robert Parker, Jr

### 2008 PINOT NOIR,

ULISES VALDEZ VINEYARD, RUSSIAN RIVER VALLEY

As exuberant a pinot noir as you will find from the Russian River Valley, this release from Ulises Valdez's Laguna Road vineyard is seductive with aromas of wild blackberry, pomegranate and clove. Velvet-textured and complex, the palate explodes with black cherry and kirsch, revealing subtler undertones of cola, earth and cedar as it opens in the mouth. Well-integrated oak weaves firm tannins with spice for a lasting finish. Aged 15 months in French oak barrels; 67% new

Not yet reviewed; 2007 - '92-94' points, Robert Parker, Jr

THE 2007 HARVEST:  
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 9th through October 15th.

2007 CABERNET SAUVIGNON,  
NAPA VALLEY

The diverse terroirs of four hallmark vineyards (Beckstoffer To Kalon, Hyde, Stagecoach and Beckstoffer Dr. Crane) harmonize in dense concentration for a multi-dimensional cabernet sauvignon of great depth and length. Aromas of lavender, anise and baker's cocoa are the prelude to a firmly-structured, deep garnet palate of black currant, cassis and fresh tobacco. Subtle floral accents and bolder graphite notes persist through the mid-palate, leading to an earthy, lengthy finish that finds tannins and subtle acidity in perfect balance. Aged 20 months in French oak barrels; 62% new

'93' points, Robert Parker, Jr.

2007 CABERNET SAUVIGNON,  
HYDE VINEYARD, CARNEROS, NAPA VALLEY

This sophisticated violet-hued cabernet sauvignon offers intense aromas of lavender, vanillin, earth and spice. The palate opens slowly to reveal layer after layer of dense, dark fruits; blueberry, black raspberry and cassis. Subtle undercurrents of black tea, sage and orange oil add further dimension as firm tannins and charcoal notes emerge to create a memorable finish. Aged 19 months in French oak barrels; 88% new

'95' points, Robert Parker, Jr



Pre-pruning during winter makes for more precise, efficient finish pruning in early spring, while minimizing vulnerability to disease and thus boosting the overall health of the vines.

2007 CABERNET SAUVIGNON,  
BECKSTOFFER DR. CRANE VINEYARD, ST. HELENA, NAPA VALLEY

Displaying a deep, black garnet hue, this muscular powerhouse opens with a nose of black plum, pencil lead and dried herbs that only hint at the intensity and expansiveness of the palate to follow. Abundant flavors of freshly picked blackberries, currants and espresso unfold in velvety succession over a mouth-coating palate. Ripe, sweet tannins surround the dense core of black fruits, complemented by hints of cedar and vanillin on a lasting finish. Aged 20 months in French oak barrels; 92% new

'96' points, Robert Parker, Jr

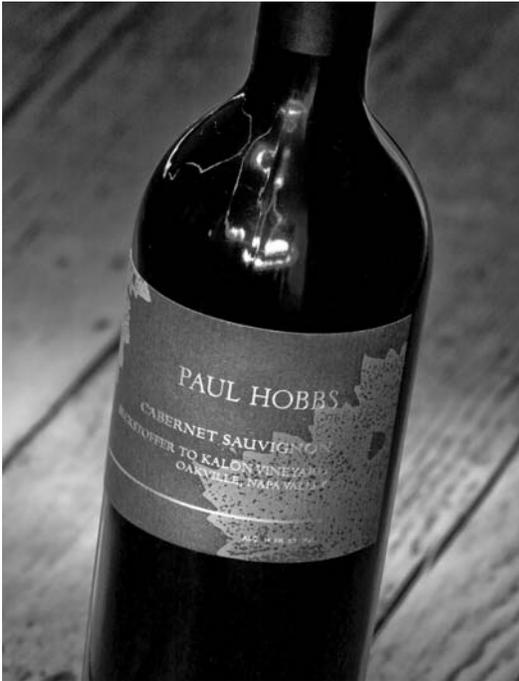
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## INTERNATIONAL EVENTS WITH PAUL HOBBS WINES

We hope to see you at the wine events we will be hosting across the country and around the globe. Events marked with an asterisk will be hosted by Paul Hobbs himself.

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| February 10: Winemaker Dinner at Four Moons – Orangeburg, SC* | April 16: MacArthur Beverage Barrel Tasting – Washington, DC |
| March 6: World of Pinot Noir – Shell Beach, CA                | April 20-22: Vancouver Wine Festival – Vancouver, Canada*    |
| March 19-20: Pigs & Pinot – Healdsburg, CA                    | May 15: California Winemasters Auction – Los Angeles, CA     |
| March 25-27: High Museum Atlanta Wine Auction – Atlanta, GA   | May 18-20: London Wine Fair - London, England*               |
| April 8-11: Pebble Beach Food & Wine Festival – Carmel, CA    | June 12: Winemaker Dinner at Palmetto Bluff - Bluffton, SC * |
| April 14: James Beard House Dinner - New York, NY             |  |

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## FALL 2010 PREVIEW

- 2008 Chardonnay, Ulises Valdez Vineyard, Russian River Valley
- 2008 Chardonnay, Cuvee Agustina, Richard Dinner Vineyard
- 2008 Pinot Noir, Lindsay Estate Vineyard, Russian River Valley
- 2008 Pinot Noir, Cuvee Agustina, Lindsay Estate Vineyard, Russian River Valley
- 2008 Syrah, Kick Ranch Vineyard, Sonoma Country
- 2007 Cabernet Sauvignon, Stagecoach Vineyard, Napa Valley
- 2007 Cabernet Sauvignon, Beckstoffer To Kalon Vineyard, Oakville, Napa Valley

## VISITING PAUL HOBBS WINERY

We hope to see you at the winery for a tour and tasting soon. Winery visits are by appointment only. To schedule a tour, please contact us at [info@paulhobbs.com](mailto:info@paulhobbs.com) or 707-824-9879.

