

# PAUL HOBBS

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## 2009 PINOT NOIR RUSSIAN RIVER VALLEY

### VINEYARD

- Properties: Lindsay Estate, Gibson, Ulises Valdez, Walker Station, Fraenkle, Pellegrini
- Appellation: Russian River Valley
- Clonal Selections: Swan, Beba, Dijon 115, Dijon 667, Dijon 777
- Sites: Various sites and exposures; Sebastopol series, Goldridge yellow, sandy clay loam, red clay and coarse, gravelly, loam soils
- Yields: 1.5 – 3.2 tons/acre

### HARVEST

- Harvest Dates: September 10 – October 6
- Harvest Brix: 25.0° – 25.4°
- Growing Season: 2009 began with an abundance of spring rain followed by mild, steady summer temperatures that set the stage for nearly ideal pinot noir and chardonnay growing conditions. The well-set fruit ripened slowly allowing for an excellent balance of sugars and acids to develop. The resulting wines can be characterized as elegant and rich with profound depth and structure.

### WINEMAKING

- Hand-harvested grapes
- Fermented in small, open-top stainless steel fermentors with indigenous yeasts
- 5-day cold soak, 15 day total maceration
- Spontaneous malolactic fermentation in barrels
- Aged 11 months in small French oak barrels; 50% new
- Unfined and unfiltered; bottled August 2010

### NOTES

- A deep, garnet hue provides a striking prelude to an aromatic symphony of black raspberry, vanilla and fresh-baked *brioche*. The palate, silky and well-balanced, weaves together fresh-picked blackberry, dark red cherry and anise with floral notes. Plum and boysenberry harmonize with Darjeeling tea over the long, expressive finish supported by firm, round tannins. Alcohol 14.4%