



# PAUL HOBBS WINERY

SPRING 2019 ALLOCATION

*Nathan Coombs Estate*

## NOTE FROM PAUL HOBBS

2017 WAS ANOTHER POTENT REMINDER THAT MOTHER NATURE LEADS THE WAY AND INVARIABLY plays a prodigious role in how a vintage is formed. Each one is wholly distinct, shaped by circumstances such as variations in rain, wind, fog, warm or cool air pockets that can translate into enormous differences vintage after vintage. Change is constant in nature, and nowhere is this more evident than in the vineyard. Over the years, we've learned to respond appropriately to seasonal events when they occur and adjust to these inevitable changes.

One of the defining traits of the 2017 growing season was the series of warm days that occurred in late summer. This developed sugar levels in the fruit accelerating the rate of maturation, pushing up the pace of harvest and picking schedules for many vintners. Our team remained patient, however, diligently sampling fruit in the vineyard and tracking weather before temperatures cooled in mid-September, allowing grapes to develop gradually. Once fruit achieved physiological ripeness, we were able to pick methodically, designating picking zones by the block and row for fruit that came into balance with its full maturity of sugars, acids, tannins and phenolic compounds that contribute to the grape's color, flavor, and aromas.

As a result, the vintage delivers the complete package. The wines are opulent with expressive aromas, generous flavors on the palate, mouth coating textures, and energetic acidity all while upholding the transparency of the site. Along each step of the way, we kept our sights resolutely fixed on crafting wine that truly expresses the vintage and captures its respective site, continuously working in tandem with Mother Nature. In this case, our patience was rewarded, and I hope you reap the benefits of this exceptional vintage too.



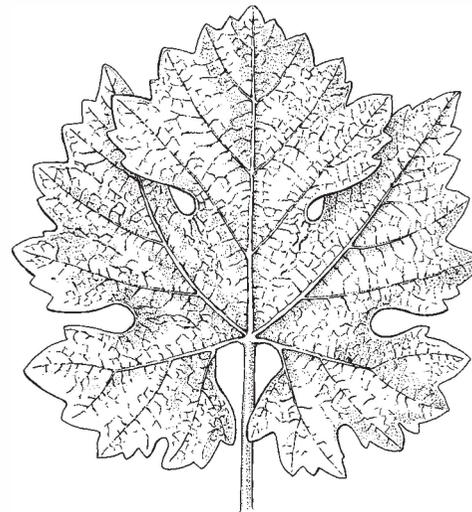
## GROWING SEASON NOTES

### 2017

Following five consecutive years of drought, 2017 provided record-setting winter rainfall that filled our reservoirs, and helped replenish soils and aquifers alike. Spring lead with dry conditions that facilitated an optimal fruit set before summer commenced with warm-cold day cycles, critical for slow flavor development and preserving acid. A series of late summer heat waves increased the rate of maturation which was followed by a prolonged series of cool days in mid-September, completing the ripening process at a gradual pace. By early October, all our fruit was harvested and displayed balance and energy at time of picking, maintaining desired levels of acid and sugar.

### 2016

The 2016 ripening season was cooler on average than the previous three, with lower temperatures during the day and cooler nights. Although harvest started a week earlier than average, the fruit quality was high given the even growing season. No significant heat spikes took place during the ripening phase, yet fruit came in all at once over a two to three week period. Overall, the 2016 delivers optimal quality and an expressive fruit profile.



## SPRING 2019 RELEASES

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### 2017 CHARDONNAY RUSSIAN RIVER VALLEY

Composed of pedigreed sites that are defined by the region's cooling fog and warm afternoon sunshine, the wine exhibits a youthful pale straw color in the glass and aromas of tangerine, white florals, and shaved ginger. Lively flavors of white peach and Gravenstein apple emerge on the palate that give way to complex flavors of baking spice and pie crust that add a round texture to accompany its bright acidity, framing the long finish.

### 2017 CHARDONNAY ELLEN LANE ESTATE, RUSSIAN RIVER VALLEY

The hillside site for this chardonnay is situated on slopes that resemble an amphitheater, helping retain warmth from the afternoon sun and cool air in the evening hours. With these favorable conditions, a golden-yellow appears in the glass, accompanying expressive aromas white tea, ginger root, lemon meringue, and mineral accented notes of wet slate. The creamy texture on the palate reveals citrus, apple skin, and a vibrant acidity that lingers through the finish providing tension and focus.

### 2017 CHARDONNAY RICHARD DINNER VINEYARD, SONOMA MOUNTAIN

A mainstay in our portfolio since 1991, the 2017 vintage presents a deep straw color with aromas of ripe Bosc pear, orange blossom, and holiday spice. Balanced and layered on the entry, flavors of brioche, Meyer lemon, and yellow apple complement the wine's structural depth and weight, carried along by an overall freshness that builds through the long finish and frames its lively acidity.

### 2017 PINOT NOIR RUSSIAN RIVER VALLEY

Highlighting a collection of estate and grower parcels that are defined by their proximity to the coast and Russian River, the wine displays a crimson hue and aromas of violet, Earl grey tea, and baked sour cherry. The velvet texture on the palate combines with flavors of Damson plum, red clay, and orange peel that ends with fresh acidity that lifts the palate, lengthening the wine's finish.

### 2017 PINOT NOIR HYDE VINEYARD, CARNEROS, NAPA VALLEY

Since the winery's inception in 1991, we have crafted a vineyard designate wine to capture the depth and elegance offered by this esteemed site. The deep ruby color and bright notes of rose tea, spiced cherry, and earth aromas has all the hallmarks of a classic vintage from this vineyard. Fine-grained tannins provide a silky mouthfeel, while flavors of boysenberry, cocoa, and dried herbs add complexity to the refreshing acidity that supports the finish that is clean and long.

### 2017 PINOT NOIR FRAENKLE CHESHIER VINEYARD, RUSSIAN RIVER VALLEY

Located in the area known as Sebastopol Hills, just west of the town of Sebastopol, the wine displays a vivid Rhodolite garnet with lifted aromas of Satsuma orange, black cherry, raspberry and accents of cinnamon spice. Refined, firm tannins and bright acidity match opulent flavors of cranberry, blueberry and a red slate-like minerality evolving into a long finish.

### 2016 CABERNET SAUVIGNON NAPA VALLEY

From its alluring deep garnet to its engaging aromas of wild blackberry, cocoa, and dried sage, the wine is endowed with refinement and definition by sourcing from first-rate sites within the region. A core of succulent dark plum and black currant envelope the palate with delineated accents of lavender, tobacco and crushed graphite that hold through the long finish across fine-grained tannins and balanced acidity.

### 2016 CABERNET SAUVIGNON BECKSTOFFER DR. CRANE VINEYARD, ST. HELENA, NAPA VALLEY

True to its site in St. Helena, this assertive wine reveals deep ruby red and soars with aromatics of violets, pomegranate, black raspberry, and mocha. Undertones of red fruit wrap around a core of black currant, savory herbs, and an umami sensation that harmoniously integrate with silky tannins. As the mouth-feel expands, vibrant acidity drives the wine towards a lengthy, mineral-laced finish.

### 2015 CABERNET SAUVIGNON NATHAN COOMBS ESTATE, COOMBSVILLE, NAPA VALLEY

Bold and precise, the wine exemplifies the Coombsville AVA by expressing the volcanic soils that run throughout the estate vineyard. A vivid purple rim surrounds an opaque core while penetrating aromas emerge from initial cassis and powdered chocolate, expanding to graphite and Herbs de Provence. An immediate burst of dark cherry and ripe blackberry intermingle with savory herbs and slate-like minerality against a backdrop of balanced acidity and firm tannins that brings tension to the powerful finish.



*Lindsay House*

# PAUL HOBBS WINERY

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## WINERY TOURS & TASTINGS BY APPOINTMENT

We are honored to invite you to experience three exceptional tastings at our Katherine Lindsay Estate in the heart of the Russian River Valley. We look forward to welcoming you to the winery soon.

### **Signature Tasting**

Following a winery tour, you will enjoy a seated tasting of four wines accompanied by a seasonal selection of our favorite cheeses. Immerse yourself in our chardonnay, pinot noir, and cabernet sauvignon selections. *\$65 per person\**

### **Vineyard Designate Experience**

After touring our winery and surrounding vineyards, learning about our meticulous farming and winemaking practices, follow our host to a seated tasting of six hand-selected, vineyard designate wines. A collection of chardonnay, pinot noir, and cabernet sauvignon will be thoughtfully paired with seasonal bites by our Estate Chef, designed to complement the wines, and inspire conversation. *\$145 per person\**

### **Bespoke Experience**

Allow our Estate Concierge to create a custom tasting of six or more vineyard designate wines in our most elevated experience. Your private lunch tasting features a rare opportunity to experience some of our most coveted wines and hard-to-find library vintages. Following an estate tour, step in to your private dining room to enjoy an impeccably paired lunch hosted by your personal Estate Host. *Starting at \$250 per person\**

For more information or to schedule your tasting, access the visit us page at [paulhobbswinery.com](http://paulhobbswinery.com) or contact our Estate Concierge:

Phone: 707.824.9879 option 4 Email: [concierge@paulhobbs.com](mailto:concierge@paulhobbs.com).

*\*plus applicable taxes*