



PAUL HOBBS WINERY

FALL 2019 ALLOCATION

Katherine Lindsay Estate

NOTE FROM PAUL HOBBS

LIVING IN SONOMA COUNTY, THERE IS A DEEP APPRECIATION FOR OUR NATURAL SURROUNDINGS and thus a commitment to preserve the region’s rural character. Being that agriculture is the backbone of our community, farming plays a key role in these conservation efforts while protecting and enhancing precious resources. After all, what would the character of our wines from the region be today if they weren’t rooted amongst towering redwoods, coastal fog, and moderating diurnal temperatures?

This is why our commitment to sustainability is so vital and maintaining a healthy environment through meticulous farming has always been at the core of what we do. It is a reason why we continue to be recognized by the California Sustainable Winegrowers Alliance and earn their sustainability certificate each year. Though the accolade reaffirms our commitment, sustainability is not a fixed construct for us; it is holistic and not mutually exclusive. We are continually refining our ongoing sustainable practices for the land we have the privilege to farm, which will in turn benefit our community and the wine you enjoy.

I will always remember when I began to walk through the parcel of land that would become our Katherine Lindsay Estate; the sheer beauty was easy to ascertain. The aesthetics created a visceral sensation that compelled me to call this place home. Now, we farm this vineyard, along with all the others, with the aim to preserve both its tangible and intangible elements, and pass it down to the next generation. And we are all better for it.



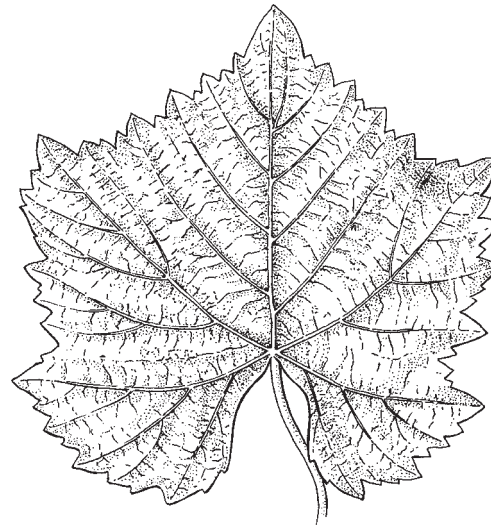
GROWING SEASON NOTES

2017

Following five consecutive years of drought, 2017 provided record-setting rainfall in the winter 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 progressed the rate of maturation which was followed by a prolonged series of cool days in mid-September, and with patience, we were able to complete the ripening process at a gradual pace. By early October, all our fruit was harvested and displayed exceptional balance and energy at time of picking.

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.



FALL 2019 RELEASES

2017 CHARDONNAY

EDWARD JAMES ESTATE, RUSSIAN RIVER VALLEY

Named after Paul’s great-grandfather, the small 5-acre estate dedicated to chardonnay displays bright golden straw and inviting notes of ginger spice, almond, and lemon confit. A creamy mouthfeel on the palate brings delineated flavors of Gravenstein apple, dried apricot, vanilla bean, and brioche that come together with a crunchy acidity giving the wine a lively finish.

2017 CHARDONNAY

ROSS STATION ESTATE, RUSSIAN RIVER VALLEY

Luminescent straw in the glass, the 2017 exudes bright aromatics of nectarine, lime peel, and white jasmine. A viscous texture underpins layered flavors of green apple, guava, white peach, allspice, and wet stone. The palate is balanced with refreshing acidity ensuring a lingering, cool, saline-like finish that expresses the site with elegance and freshness.

2017 CHARDONNAY

CUVÉE AGUSTINA

RICHARD DINNER VINEYARD, SONOMA MOUNTAIN

The 2017 vintage was sourced from blocks 4a and 1a and presents a deep straw color with aromas of ripe Bosc pear, crushed stone, and baking spices. 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

GOLDROCK ESTATE, SONOMA COAST

Located on a coastal ridge just five miles from the Pacific Ocean, the remote site experiences substantial diurnal temperature shifts yielding wines characterized by their tension, structure, and precision of fruit. Our second vintage shows deep ruby and lifted aromas of fresh violet, Bing cherry, and hint of sea salt. The texture is focused with silky tannins and well-defined flavors of blueberry, orange peel, savory thyme and Asian spices that are accompanied by an abundance of acidity that follows through the long finish.

2017 PINOT NOIR

KATHERINE LINDSAY ESTATE, RUSSIAN RIVER VALLEY

From the estate surrounding our winery located in the Laguna Ridge neighborhood of the Russian River Valley, a light carmine color shines in the glass with fragrant aromas of herbal tea, rhubarb, violet, and clove. On the palate, elevated flavors of raspberry, Damson plum, and cola join earthy notes of forest pine and cedar over an elegant and lengthy finish framed by supple tannins and bright acidity.

2017 PINOT NOIR

CUVÉE AGUSTINA, KATHERINE LINDSAY ESTATE, RUSSIAN RIVER VALLEY

From two small blocks off our Russian River Valley estate, this deep crimson wine is a selection of the very best barrels comprised from the vintage that showcases scents of fresh violets, boysenberry, and thyme. The palate’s structure is defined by its brightness and precision with bergamot, juniper berry, and cherry pie carried by velvety tannins, while notes of earth and clove fill in through the finish.

2016 CABERNET FRANC

NATHAN COOMBS ESTATE, COOMBSVILLE, NAPA VALLEY

This varietal wine from block 8c of our estate vineyard presents deep garnet with a purple hue and opens with aromas of dried sage, red currant, black tea, and hint of graphite. The 2016 vintage speaks with dominant red fruit flavors and nicely integrated structure with raspberry, red plums and undercurrents sweet chocolate and green peppercorns. Fine-grained tannins are offset by juicy acidity that makes this a playful wine through the long finish.

2016 CABERNET SAUVIGNON

BECKSTOFFER LAS PIEDRAS VINEYARD, ST. HELENA, NAPA VALLEY

Resplendent with a deep purple color and aromas of crushed violets, ripe blueberry, and clean earth, the cabernet sauvignon from this St. Helena site is endowed with structure and refinement. A soft entry on the palate carries layered flavors of ripe blackberry, sweet chocolate, savory herbs, and a distinct wet stone minerality. Integrated tannins lead to a long finish with hints of salinity and spice. Showing both depth and precision, the wine is imparts a compelling tension throughout.

2016 CABERNET SAUVIGNON

BECKSTOFFER TO KALON VINEYARD, OAKVILLE, NAPA VALLEY

An exemplary vintage from this historic site that possesses enormous complexity, elegant mouthfeel, and refined tension. Displaying dark garnet with a shade of purple toward the rim, the wine is expressive with scents of roses, cinnamon spice, blackberry compote, and tobacco leaf. The palate is full and lively with flavors of Black Mission fig, mocha, and anise framed by firm tannins setting the stage for an endless finish that’s joined by graphite, fresh thyme, and licorice.



Lindsay House

PAUL HOBBS WINERY

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 or contact our Estate Concierge:

Phone: 707.824.9879 option 4 Email: concierge@paulhobbs.com.

**plus applicable taxes*