

1999
PAUL HOBBS
PINOT NOIR
HYDE VINEYARD

VINEYARD

- ◆ OWNER/MANAGER: HYDE FAMILY/LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY
- ◆ CLONES: 50% BEBA, 46% SWAN, 4% CALERA
- ◆ SITE: ALLUVIAL SANDY-CLAY LOAM, EASTERN EXPOSURE HILLSIDE
- ◆ AGE: 19 YEARS
- ◆ YIELD: 2.2 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: BEBA-SEPTEMBER 29, SWAN- OCTOBER 1, 1999
- ◆ HARVEST BRIX: BEBA— 27.4°, SWAN — 26.2°
- ◆ GROWING SEASON: THE LONG, COOL LA NIÑA SUMMER OF 1999 PROMOTED EXCELLENT FLAVOR RETENTION IN THE GRAPES, WITH HIGH ACIDITY AND LOW PH. THE WARM INDIAN SUMMER WEATHER IN OCTOBER FULLY RIPENED THE FRUIT TO PRODUCE SOME OF THE BEST WINES OF THE DECADE TO REACH MATURITY WITH RICH, COMPLEX FLAVORS.

WINEMAKING

- ◆ HAND HARVESTED GRAPES
- ◆ FERMENTED IN SMALL 4 TON OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 4-5 DAY COLD SOAK, 22 DAYS TOTAL EXTENDED MACERATION
- ◆ CAP HAND PUNCHED
- ◆ FERMENTATION BY INDIGENOUS YEASTS ONLY
- ◆ NATIVE MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 11 MONTHS IN SMALL FRENCH OAK BARRELS, 42% NEW
- ◆ BOTTLED UNFINED, UNFILTERED AUGUST, 2000

NOTES

- ◆ DEEP VIOLET/RED GARNET COLOR; ENTICING AROMAS OF SMOKED ALMOND, BLACK CHERRY, AND BERGAMOT TEA. VIBRANT, JUICY FLAVORS OF FRESH CRUSHED WILD RASPBERRIES MINGLED WITH VANILLA AND TOASTED OATS. THESE FLAVORS RESONATE IN THEIR FOCUS AND PURITY. THERE IS A HARMONY OF FRUIT AND OAK THAT GIVES THIS PINOT NOIR FINESSE WITHOUT TAKING AWAY FROM ITS POWER. FIRM TANNINS AND FLAVORS THAT DON'T QUIT SPEAK WELL FOR THE WINE'S ABILITY TO AGE AN ADDITIONAL 5 TO 7 YEARS. ALCOHOL 14.4%.

682 CASES PRODUCED.