

# Paul Hobbs

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## 2001 Pinot Noir Hyde Vineyard Carneros, Napa Valley

### Vineyard

- ◆ Owner/Mgr: Hyde Family/Larry Hyde
- ◆ Appellation: Carneros, Napa Valley
- ◆ Clones: 51% Swan, 42% Beba, 7% Calera
- ◆ Site: Alluvial sandy-clay loam, eastern exposure hillside
- ◆ Age: 22 years
- ◆ Yield: 2.9 tons /acre

### Harvest

- ◆ Harvest Date: Between September 12 and 15, 2001
- ◆ Harvest Brix: Beba– 26.1°, Swan – 26.2°, Calera - 26.2°
- ◆ Growing Season: Diligent work in the vineyard to limit a large crop set helped optimize flavor intensity and richness in the grapes. Cool weather in late September and October extended the harvest providing for enhanced flavor development.

### 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 15 months in small French oak barrels, 68% new
- ◆ Bottled unfiltered, unfiltered

### Notes

- ◆ Medium-deep red/blue color. The nose reveals wild strawberry, floral, black tea, and harvest spice aromas. On the palate the wine displays zesty cherry, raspberry, and red licorice flavors, with a sweet oak component adding depth and complexity. This is a supple, balanced wine with a lively cherry character that lingers on the finish. Alcohol 14.7%.

903 cases produced.