

1998  
PAUL HOBBS  
CABERNET SAUVIGNON  
NAPA VALLEY

**VINEYARDS**

- ◆ VINEYARDS: BECKSTOFFER OAKVILLE / HYDE-SOUTH  
BLOCK
- ◆ OWNERS: ANDY BECKSTOFFER / HYDE FAMILY
- ◆ APPELLATIONS: OAKVILLE / NAPA CARNEROS
- ◆ CLONES: 337 & 4 / SEE
- ◆ AGE: 4 YEARS / 15 YEARS
- ◆ SITES: BECKSTOFFER – WELL-DRAINED, LIGHTLY COLORED  
GRAVELLY SOILS WITH HIGH MINERAL, LOW ORGANIC  
CONTENT SITUATED ON THE OAKVILLE BENCH. / HYDE -  
HILLSIDE, ALLUVIAL SANDY-CLAY LOAM, EAST,  
SOUTHEAST EXPOSURE.

**HARVEST**

- ◆ HARVEST BECKSTOFFER-OCTOBER 23 / HYDE-OCTOBER 30  
DATES:
- ◆ HARVEST BRIX: BECKSTOFFER-25.9° / HYDE-24.6°
- ◆ GROWING SEASON: A COOL, DAMP, SPRING DELAYED THE START OF THE  
GROWING SEASON, AND CONTRIBUTED TO A SMALL  
CROP YIELD. AN EXTENDED, WARM INDIAN SUMMER  
ALLOWED THE FRUIT TO REACH MATURITY WITH RICH,  
COMPLEX FLAVORS.

**WINEMAKING**

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 4-5-DAY COLD MACERATION, 21 DAYS TOTAL MACERATION
- ◆ FERMENTATION WITH INDIGENOUS YEAST
- ◆ MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 19-MONTHS IN DEMPTOS AND TARANSAUD FRENCH OAK  
BARRELS, 50% NEW
- ◆ UNFINED; BOTTLED AUGUST 2000
- ◆ VARIETAL COMPOSITION: CABERNET SAUVIGNON 75% / MERLOT 25%

**NOTES**

- ◆ BLACK CHERRY AND CHOCOLATE AROMAS MINGLED WITH HINTS OF  
SANDALWOOD, TOBACCO, AND GRAPHITE. IN THE MOUTH THE WINE  
OPENS WITH RICH DARK CHERRY AND LICORICE FLAVORS THAT FLOW  
EVENLY ACROSS THE PALATE. IT IS A WELL-BALANCED WINE, WITH  
GOOD STRUCTURE, AND *GRIPPY* TANNINS. ALCOHOL 14.3%

631 CASES PRODUCED.

