

1993
PAUL HOBBS
CABERNET SAUVIGNON
LIPARITA VINEYARD

VINEYARD

- ◆ OWNER/MANAGER: ROBERT BURROWS/GOVE CELIO
- ◆ APPELLATION: HOWELL MOUNTAIN
- ◆ CLONE: MOUNT EDEN
- ◆ VINEYARD AGE: 10 YEARS
- ◆ SOILS: SHALLOW LOAM-TYPE SURFACE SOILS OVERLAYING ROCK AND VOLCANIC ASH
- ◆ SITE: HILLSIDE, NORTHEASTERN EXPOSURE, 1750 FT. ELEVATION
- ◆ YIELD: 2.6 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: OCTOBER 28, 1993
- ◆ HARVEST BRIX: 24.2
- ◆ GROWING SEASON: VERY LOW PRODUCTION VINTAGE FROM WET SPRING CONDITIONS AND OVERALL COOL YEAR.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 5-DAY COLD MACERATION, 32 DAYS TOTAL MACERATION
- ◆ FERMENTATION INDIGENOUS YEAST ONLY
- ◆ MALO-LACTIC FERMENTATION IN BARRELS
- ◆ AGED 21-MONTHS IN 225L TIGHT-GRAIN FRENCH OAK BARRELS, 50% NEW TARANSAUD
- ◆ UNBLENDED, UNFILTERED; BOTTLED AUGUST 1994

TASTING NOTES

- ◆ LIPARITA'S MT. EDEN CLONE CABERNET VINES PRODUCE REMARKABLY SMALL-CLUSTERED FRUIT WITH TINY, HIGHLY FLAVOR-CONCENTRATED BERRIES. THE FRUIT'S CLASSIC CORE OF BLACK CURRANT AND BLACKBERRY IS LAID IN WITH NUANCES OF TOBACCO, CHOCOLATE, CEDAR, CLOVE AND VANILLA CONTRIBUTED BY NEW OAK. SUPERBLY RICH ON THE PALATE, THIS FINELY-BALANCED WINE COMPLEMENTS A WIDE ASSORTMENT OF FULL-FLAVORED PASTAS, MEATS AND CHEESE DISHES.

469 CASES PRODUCED.

