

# PAUL HOBBS

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## 2005 CABERNET SAUVIGNON BECKSTOFFER DR. CRANE VINEYARD NAPA VALLEY

### VINEYARD

- ◆ OWNER: ANDY BECKSTOFFER
- ◆ APPELLATION: ST. HELENA, NAPA VALLEY
- ◆ CLONES: 4 & 337
- ◆ VINE AGE: PLANTED IN 1998
- ◆ SITE: GRAVELLY, ALLUVIAL SOILS; CORTINA AND BALE LOAM
- ◆ YIELD: 4.2 TONS/ACRE

### HARVEST

- ◆ HARVEST DATES: SEPTEMBER 13
- ◆ HARVEST BRIX: 26.1°
- ◆ GROWING SEASON: EXTENDED COOL WEATHER AND RAINS IN SPRING RESULTED IN LATE BUD BREAK IN NAPA VALLEY. A LONG, TEMPERATE GROWING SEASON FOLLOWED HOWEVER, ALLOWING FOR SLOW, FULL AND EVEN RIPENING OF THE FRUIT AND DEVELOPMENT OF TANNINS. .

### WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN SMALL, CLOSED-TOP STAINLESS STEEL FERMENTORS WITH INDIGENOUS YEASTS
- ◆ 5 DAY COLD SOAK, 35 DAYS TOTAL MACERATION
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 20 MONTHS IN FRENCH OAK BARRELS; 95% NEW
- ◆ VARIETAL COMPOSITION: 100% CABERNET SAUVIGNON
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED JUNE 2007

### NOTES

- ◆ THE 2005 EXHIBITS A DEEP BLACK-CRIMSON COLOR AND INVITING AROMAS OF BOYSENBERRY, BLACK CHERRY AND DRIED HERBS. DESPITE SIGNIFICANT TANNIC STRUCTURE, THE PALATE IS ALREADY SHOWING GENEROUS, CONCENTRATED FLAVORS OF PERFECTLY RIPENED BLACK AND RED FRUITS INTERLACED WITH GRAPHITE, FRESHLY BAKED BREAD AND WHITE PEPPER. THE INTENSE FRUIT AND SPICE ELEMENTS PERSIST THROUGH A MEMORABLE FINISH, COMPLEMENTED BY FIRM TANNINS AND A TOUCH OF ACIDITY. ALCOHOL 15.3%