

PAUL HOBBS

2009 PINOT NOIR HYDE VINEYARD CARNEROS, NAPA VALLEY

VINEYARD

- Owner/Mgr: The Hyde Family/Larry Hyde
- Appellation: Carneros, Napa Valley
- Clonal Selections: Beba, Calera
- Vine Age: Planted in 1994
- Site: Hillside, eastern exposure; alluvial sandy-clay loam soils
- Yields: 1.9 – 2.5 tons/acre

HARVEST

- Harvest Dates: September 13 & 15
- Harvest Brix: 25.2° – 25.4°
- Growing Season: 2009 began with an abundance of spring rain followed by mild, steady summer temperatures setting the stage for nearly ideal pinot noir and chardonnay growing conditions. The well-set fruit ripened slowly allowing for an excellent balance of sugars and acids to develop. The resulting wines can be characterized as elegant and rich with profound depth and structure.

WINEMAKING

- Hand-harvested grapes
- Fermented in small, open-top stainless steel fermentors with indigenous yeasts
- 5-day cold soak, 15 days total maceration
- Hand-punched cap
- Concurrent, spontaneous malolactic fermentation in barrels
- Aged 11 months in French oak barrels; 61% new
- Unfined and unfiltered; bottled August 2010

NOTES

- Dense black plum in color, this graceful and elegant pinot noir from Larry Hyde's vineyard is aromatic with violets, sage and blueberry. The palate, rich with dusty, brooding earthiness, opens slowly to impressions of ripe currant, blackberry and jammy black fruits. A lengthy finish is punctuated with brambly notes and fine grained yet firm tannins. Alcohol 14.4%