

1992  
PAUL HOBBS  
PINOT NOIR  
HYDE VINEYARD

**VINEYARD**

- ◆ OWNER: LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY, CALIFORNIA
- ◆ CLONES: 50% CALERA, 25% SWAN, 25% DIJON
- ◆ AGE: TWELVE (12) YEARS
- ◆ YIELD: 2.7 TONS/ACRE

**HARVEST**

- ◆ HARVEST DATE: SEPTEMBER 7, 1992
- ◆ HARVEST BRIX: 23.6
- ◆ COMMENTS: WARM LATE SUMMER AND INDIAN SUMMER WEATHER PRODUCED IDEAL RIPENING CONDITIONS IN 1992.

**WINEMAKING**

- ◆ 15% WHOLE CLUSTER
- ◆ FERMENTED IN SMALL OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 5 DAY COLD SOAK, 21 DAY MACERATION
- ◆ FERMENTATION: INDIGENOUS YEASTS
- ◆ MALOLACTIC FERMENTATION IN BARRELS
- ◆ 11 MONTHS IN BARRELS, 40% NEW FRENCH OAK
- ◆ UNBLENDED, UNFINED, UNFILTERED

**TASTING NOTES**

- ◆ "TO MAKE FINE PINOT NOIR IS A LABOR OR LOVE," SAYS GROWER, LARRY HYDE-AN ENDEAVOR WHICH BENEFITS GREATLY FROM CLOSE COLLABORATION BETWEEN VIGNERON AND ENOLOGIST. THIS PINOT IS MADE IN JUST THAT WAY. COMPLEX IN AROMA WITH GENEROUS OFFERINGS OF RIPE RED CHERRY, RASPBERRY, AND SWEET SPICE FOLD LAVISHLY TOGETHER WITH TOASTY OAK. ELEGANT AND SUPPLE ON THE PALATE, THIS METICULOUSLY HAND-CRAFTED WINE IS AN EXCELLENT ACCOMPANIMENT TO A WIDE ASSORTMENT OF RICHLY FLAVORED CUISINES.

962 CASES PRODUCED.