

1993
PAUL HOBBS
PINOT NOIR
HYDE VINEYARD

VINEYARD

- ◆ OWNER/MGR: LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY, CALIFORNIA
- ◆ CLONES: 45% CALERA, 44% SWAN, 11% DIJON
- ◆ AGE: TWELVE (12) YEARS
- ◆ YIELD: 2.3 - 2.8 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: SEPTEMBER 3 (SWAN, DIJON), SEPTEMBER 12 (CALERA), 1993
- ◆ HARVEST BRIX: 23.6 - 23.9
- ◆ COMMENTS: SEVERAL PERIODS OF WARM WEATHER, ESPECIALLY IN LATE AUGUST ACCELERATED MATURATION. 1993 IS A VINTAGE OF MODERATE CONCENTRATION WITH A FINE FLAVOR PROFILE.

WINEMAKING

- ◆ 17% WHOLE CLUSTER
- ◆ FERMENTED IN SMALL OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 5 DAY COLD SOAK, 22 DAY MACERATION
- ◆ FERMENTATION: INDIGENOUS YEASTS
- ◆ MALOLACTIC FERMENTATION IN BARRELS
- ◆ 11 MONTHS IN BARRELS, 45% NEW FRENCH OAK
- ◆ UNBLENDED, UNFINED, UNFILTERED

TASTING NOTES

- ◆ SUCCULENT RIPE CHERRY FRUIT AND AROMAS OF RICH ROASTED MEATS AND CLOVE-LIKE SWEET SPICE COMBINE WITH A BROAD SPECTRUM OF EARTHY-TOBACCOEY FLAVORS TO FORM A STRONG ALLEGIANCE TOWARD THIS GRAPE'S BURGUNDIAN HERITAGE. ABUNDANTLY OAKED AND OPULENT, THIS PINOT NEVER WANTS FOR CHARACTER. ON THE PALATE IT IS FULL AND FLESHY WHICH MAKES FOR IMMEDIATELY APPEALING DRINKABILITY. METICULOUSLY HAND-CRAFTED THIS *1993 PAUL HOBBS PINOT NOIR* IS AN EXCELLENT ACCOMPANIMENT TO GRILLED SAVORY LAMB AND A WIDE ASSORTMENT OF RICHLY FLAVORED CUISINE.

878 CASES PRODUCED.