

1994  
PAUL HOBBS  
PINOT NOIR  
HYDE VINEYARD

**VINEYARD**

- ◆ OWNER: LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY, CALIFORNIA
- ◆ CLONES: 40% CALERA, 60% SWAN
- ◆ AGE: TWELVE (12) YEARS (CALERA), NINE (9) YEARS (SWAN)
  
- ◆ YIELD: 2.7 TONS/ACRE AVERAGE

**HARVEST**

- ◆ HARVEST DATE: SEPTEMBER 6 (SWAN)/SEPTEMBER 17 (CALERA), 1994
- ◆ HARVEST BRIX: 23.9 - 24.3
- ◆ GROWING SEASON: PERHAPS THE BEST SEASON ON RECORD IN MORE THAN TWO DECADES FOR PINOT NOIR. MODERATE DAYTIME TEMPERATURES, COOL NIGHTS, RAINLESS, DRY, FLAWLESS.

**WINEMAKING**

- ◆ 9% 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, 48% NEW FRENCH OAK
- ◆ UNFINED, UNFILTERED

**NOTES**

- ◆ CHALLENGING, SOMETIMES MERCURIAL, THE PINOT NOIR GRAPE ENROUTE TO BOTTLE RARELY FAILS TO PROVIDE WINEMAKERS WITH AN EXTRAORDINARY ADVENTURE. VIGNERON, LARRY HYDE, GROWS PINOT NOIR FOR A PRESTIGIOUS GROUP OF WINEMAKERS COMMITTED TO ADVANCING THE VARIETAL: ROBERT MONDAVI RESERVE, EL MOLINO, WHITETHORN, ETUDE, AND PAUL HOBBS. RICH AND BOLD, OUR 1994 PINOT SHOWS DEEP, RIPE RED AND BLACK CHERRY FRUIT AND EARTHY-TOBACCOEY NOTES REMINISCENT OF CIGAR BOX. SMOOTH VANILLA AND LAVISH TOASTY OAK CONTRIBUTE TO THE WINE'S FULL STRUCTURE AND LINGERING PALATE.

796 CASES PRODUCED. CELLAR POTENTIAL 8 TO 10 YEARS.