

PAUL HOBBS

1996
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PINOT NOIR
HYDE VINEYARD

VINEYARD

- ◆ OWNERS/MANAGER: HYDE FAMILY/LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY
- ◆ CLONES: 40% CALERA, 40% SWAN, 20% BEBA
- ◆ AGE: CALERA-15 YEARS, SWAN-11 YEARS, BEBA-4 YEARS
- ◆ SITE: ALLUVIAL SANDY-CLAY LOAM, GENTLE EAST FACING HILLSIDE
- ◆ YIELD: LESS THAN 3 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: SEPTEMBER 1 AND 9, 1996
- ◆ HARVEST BRIX: CALERA-26.0, SWAN-25.8, BEBA-25.3
- ◆ GROWING SEASON: EXCELLENT GROWING SEASON; MILD EARLY AUTUMN TEMPERATURES GAVE THE FRUIT ADDED TIME ON THE VINE TO MATURE SLOWLY AND FULLY; NO PRECIPITATION AT HARVEST.

WINEMAKING

- ◆ HAND HARVESTED GRAPES
- ◆ FERMENTED IN SMALL OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 4 - 5 DAY COLD SOAK, AVERAGE 18 TOTAL DAYS MACERATION
- ◆ FERMENTATION BY INDIGENOUS YEASTS ONLY
- ◆ MALO-LACTIC FERMENTATION IN BARRELS
- ◆ AGED 10 MONTHS IN BARRELS, 47% NEW FRENCH OAK
- ◆ BOTTLED UNFINED, UNFILTERED LATE JULY 1997

TASTING NOTES

- ◆ MEDIUM-DEEP RUBY COLOR; RIPE BLACK RASPBERRY, BING CHERRY, FOREST FLOOR, HINTS OF SMOKE AND BACON, BROWN SPICES, VANILLA BEAN AROMAS; RICH AND LUXURIOUS TEXTURE, GIVES AN AMAZINGLY LONG IMPRESSION ON THE PALATE, PACKED WITH PURE PINOT FRUIT. REALLY MAKES ME HUNGRY. I FEEL VERY FORTUNATE TO HAVE THIS NEW BLOCK OF TWO EXCEPTIONAL PINOT CLONES GROWN EXCLUSIVELY FOR US BY THE HYDE FAMILY. ALCOHOL 13.8%.

872 CASES PRODUCED.