

1997
PAUL HOBBS
PINOT NOIR
HYDE VINEYARD

VINEYARD

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

HARVEST

- ◆ HARVEST DATE: AUGUST 28, SEPTEMBER 9 AND 14, 1997
- ◆ HARVEST BRIX: SWAN - 25.8°, BEBA/CALERA - 24.5°
- ◆ GROWING SEASON: WARM, DRY SPRING CONDITIONS MADE FOR AN EARLY BUD BREAK.

MODERATE SUMMER AND MILD FALL TEMPERATURES ALLOWED THE BERRIES EXTRA TIME ON THE VINE SLOWLY AND FULLY MATURING THE FRUIT. MORE THAN 40% OF CLUSTERS WERE SELECTIVELY "GREEN THINNED" TO BOOST FLAVOR CONCENTRATION.

WINEMAKING

- ◆ HAND HARVESTED GRAPES
- ◆ ALL FRUIT DESTEMMED
- ◆ FERMENTED IN SMALL 3.5 TON OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 4 - 5 DAY COLD SOAK, 18 DAYS TOTAL EXTENDED MACERATION
- ◆ CAP HAND PUNCHED
- ◆ FERMENTATION BY INDIGENOUS YEASTS ONLY
- ◆ NATIVE MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 11 MONTHS IN SMALL FRENCH OAK BARRELS, 42% NEW
- ◆ BOTTLED UNFINED, UNFILTERED DECEMBER 1998

TASTING NOTES

- ◆ DEEP RUBY RED COLOR WITH GARNET CAST; EXPLOSIVE BLACK CHERRY NOSE SCENTED WITH HARVEST SPICES (NUTMEG, CINNAMON), BERGAMOT/ORANGE TEA AND MINT WITH A DEEP PURPLE-FRUIT CENTER. ENTRY IS SWEET AND FOCUSED; MID-PALATE SUPPLE AND BALANCED; FLAVORS OF KIR AND CHAMBORD LIQUEURS WITH TOAST AND GINGERBREAD ACCENTS; LUXURIOUS SILKY TEXTURE LINGERS LONG ON THE FINISH. ALCOHOL 14.5%.

1407 CASES PRODUCED.