

1998
PAUL HOBBS
PINOT NOIR
HYDE VINEYARD

VINEYARD

- ◆ OWNER/MANAGER: HYDE FAMILY/LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY
- ◆ CLONES: 35.3% BEBA, 16.8% CALERA, 47.9% SWAN
- ◆ SITE: ALLUVIAL SANDY-CLAY LOAM, GENTLE EAST FACING HILLSIDE
- ◆ YIELD: LESS THAN 1.8 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: SEPTEMBER 30 AND OCTOBER 2, 1998
- ◆ HARVEST BRIX: BEBA/CALERA – 25.2°, SWAN – 25.0°
- ◆ GROWING SEASON: A COOL, DAMP, SPRING DELAYED THE START OF THE GROWING SEASON, AND CONTRIBUTED TO A SMALL CROP YIELD. AN EXTENDED, WARM INDIAN SUMMER ALLOWED THE FRUIT TO REACH MATURITY WITH RICH, COMPLEX FLAVORS.

WINEMAKING

- ◆ HAND HARVESTED GRAPES
- ◆ ALL FRUIT DESTEMMED
- ◆ FERMENTED IN SMALL 3.5 TON OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 4 - 5 DAY COLD SOAK, 20 DAYS TOTAL EXTENDED MACERATION
- ◆ CAP HAND PUNCHED
- ◆ FERMENTATION BY INDIGENOUS YEASTS ONLY
- ◆ NATIVE MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 9.5 MONTHS IN SMALL FRENCH OAK BARRELS, 58% NEW
- ◆ BOTTLED UNFINED, UNFILTERED AUGUST, 1999

TASTING NOTES

- ◆ DEEP BLUE/RED COLOR; LICORICE SCENTED NOTES ENHANCE AROMAS OF BLACK CHERRY, MENTHOL, AND SMOKED MEAT. ON THE PALATE, ACCENTS OF CHERRY, BERRY, AND BLACK TEA EVOLVE INTO THE FLAVORS OF KIRSCH LIQUEUR AND CRÈME DE CASSIS, MINGLED WITH THE RICH, EARTHY SOIL TONES OF THE CARNEROS. THE MOUTH-FEEL HAS GOOD DENSITY AND WEIGHT, WITH A CONCENTRATED, LINGERING FINISH. ALCOHOL 14.2%.

463 CASES PRODUCED.

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