

PAUL HOBBS

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2001  
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PINOT NOIR  
HYDE VINEYARD

**VINEYARD**

- ◆ OWNER/MANAGER: HYDE FAMILY/LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY
- ◆ CLONES: 51% SWAN, 42% BEBA, 7% CALERA
- ◆ SITE: ALLUVIAL SANDY-CLAY LOAM, EASTERN EXPOSURE HILLSIDE
- ◆ AGE: 21 YEARS
- ◆ YIELD: 2.9 TONS /ACRE

**HARVEST**

- ◆ HARVEST DATE: BETWEEN SEPTEMBER 12 AND 15, 2000
- ◆ HARVEST BRIX: BEBA— 26.1°, SWAN — 26.2°, CALERA - 26.2°
- ◆ GROWING SEASON: DILIGENT WORK IN THE VINEYARD TO LIMIT A LARGE CROP SET HELPED OPTIMIZE FLAVOR INTENSITY AND RICHNESS IN THE GRAPES. COOL WEATHER IN LATE SEPTEMBER AND OCTOBER EXTENDED THE HARVEST PROVIDING FOR ENHANCED FLAVOR DEVELOPMENT.

**WINEMAKING**

- ◆ HAND HARVESTED GRAPES
- ◆ FERMENTED IN SMALL 4 TON OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 4-5 DAY COLD SOAK, 22 DAYS TOTAL EXTENDED MACERATION
- ◆ CAP HAND PUNCHED
- ◆ FERMENTATION BY INDIGENOUS YEASTS ONLY
- ◆ NATIVE MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 15 MONTHS IN SMALL FRENCH OAK BARRELS, 68% NEW
- ◆ BOTTLED UNFINED, UNFILTERED JANUARY, 2002

**NOTES**

- ◆ MEDIUM-DEEP RED/BLUE COLOR. THE NOSE REVEALS WILD STRAWBERRY, FLORAL, BLACK TEA, AND HARVEST SPICE AROMAS. ON THE PALATE THE WINE DISPLAYS ZESTY CHERRY, RASPBERRY, AND RED LICORICE FLAVORS, WITH A SWEET OAK COMPONENT ADDING DEPTH AND COMPLEXITY. THIS IS A SUPPLE, BALANCED WINE WITH A LIVELY CHERRY CHARACTER THAT LINGERS ON THE FINISH. ALCOHOL 14.7%.

886 CASES PRODUCED.