

Paul Hobbs

2002 Pinot Noir Hyde Vineyard Carneros, Napa Valley

Vineyard

- ◆ Owner/Mgr: Hyde Family/Larry Hyde
- ◆ Appellation: Carneros, Napa Valley
- ◆ Clones: 60% Swan, 40% Beba
- ◆ Vine Age: 23 years
- ◆ Site: Alluvial sandy-clay loam, eastern exposure hillside
- ◆ Yield: 2.7 tons /acre

Harvest

- ◆ Harvest Dates: September 12 – 16, 2002
- ◆ Harvest Brix: Beba – 25.8°, Swan – 25.7°
- ◆ Growing Season: A cold spring which resulted in late bud break, followed by a relatively warm summer, produced concentrated, big style wines. Additionally, much work in the vineyard to limit a large crop set helped to further optimize flavor intensity and richness in the grapes.

Winemaking

- ◆ Hand-harvested grapes
- ◆ Fermented in small, open-top stainless steel fermentors with indigenous yeasts; 1 month to completion
- ◆ Hand-punched cap
- ◆ Spontaneous malolactic fermentation in barrels; 5 months to completion
- ◆ Aged 11 months in small French oak barrels; 69% new
- ◆ Unblended, unfiltered and unfined; bottled August 2003

Notes

- ◆ Medium-deep ruby/garnet in color, this wine reveals a nose of cherry, floral, tea rose, and harvest spice aromas. On the palate, the wine displays zesty cherry, raspberry, and plum flavors, with a sweet oak component adding depth and complexity. This is a medium-bodied, supple wine with good structure and a lively cherry finish. Alcohol 14.7%

808 cases produced