

PAUL HOBBS

2003 PINOT NOIR HYDE VINEYARD CARNEROS, NAPA VALLEY

VINEYARD

- ◆ OWNER/MGR: HYDE FAMILY/LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY
- ◆ CLONES: BEBA, SWAN, CALERA
- ◆ VINE AGE: 9 - 17 YEARS
- ◆ SITE: ALLUVIAL SANDY-CLAY LOAM, EASTERN EXPOSURE HILLSIDE
- ◆ YIELD: 2.0 – 2.5 TONS / ACRE

HARVEST

- ◆ HARVEST DATES: SEPTEMBER 17 – 22, 2003
- ◆ HARVEST BRIX: 29.0° - 34.0°
- ◆ GROWING SEASON: VARYING TEMPERATURES IN CARNEROS THROUGHOUT THE SPRING AND EARLY SUMMER RESULTED IN SMALLER YIELDS AND THEREFORE HIGHLY CONCENTRATED PINOT NOIR.

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 10 MONTHS IN SMALL FRENCH OAK BARRELS; 69% NEW
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED AUGUST 2004

NOTES

- ◆ SATURATED WITH DEEP RUBY COLOR, THIS WINE OPENS WITH AROMAS OF BOYSENBERRY AND CURRANT. FULL IN THE MOUTH WITH BALANCED ACIDITY, THE PALATE OFFERS INTENSE, FOCUSED FLAVORS OF CHERRY, RIPE PLUM AND CEDAR, WITH A HINT OF VANILLA. BRAMBLY NOTES LEAD TO FIRM, RIPE TANNINS MARKING A LIVELY FINISH. ALCOHOL 14.8%

899 CASES PRODUCED