

# Paul Hobbs

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## 2004 Pinot Noir Hyde Vineyard Carneros, Napa Valley

### Vineyard

- ◆ Owner / Mgr: Hyde Family / Larry Hyde
- ◆ Appellation: Carneros, Napa Valley
- ◆ Clones: Beba, Swan, Calera
- ◆ Vine Age: 10-18 years
- ◆ Site: Alluvial sandy-clay loam, eastern exposure hillside
- ◆ Yield: 2.0 – 2.5 tons / acre

### Harvest

- ◆ Harvest Dates: September 2-4, 2004
- ◆ Harvest Brix: 25.9°
- ◆ Growing Season: The growing season began with warm dry weather in spring resulting in early bud break. A long summer of even temperatures had a moderating effect, lowering yields and developing complexity in the fruit. A week of heat in late summer resulted in an early harvest and lush, concentrated wines.

### Winemaking

- ◆ Hand-harvested grapes
- ◆ Fermented in small, open-top stainless steel fermentors with indigenous yeasts; 3 to 4 months to completion
- ◆ 5-day cold soak, 21 days total maceration
- ◆ Hand-punched cap
- ◆ Concurrent, spontaneous malolactic fermentation in barrels; 2 to 3 months to completion
- ◆ Aged 12 months in Francois Freres, Remond, Seguin Moreau and Sirugue French oak barrels; 75% new
- ◆ Unblended, unfinned and unfiltered; bottled September 2005

### Notes

- ◆ The 2004 vintage produced a wine whose structure and earthiness is suggestive of a cellar-worthy offering. Scented with dusty rose and blueberry, it offers dark fruit flavors of blackberry, currant and kirsch framed by cedar and tobacco. Fine-grained tannins and mocha mark a long, earthy finish. Alcohol 14.4%