

PAUL HOBBS

2005 PINOT NOIR HYDE VINEYARD CARNEROS, NAPA VALLEY

VINEYARD

- ◆ OWNER/MGR: HYDE FAMILY/LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY
- ◆ CLONES: BEBA, SWAN, CALERA
- ◆ VINE AGE: 11 - 19 YEARS
- ◆ SITE: ALLUVIAL SANDY-CLAY LOAM, EASTERN EXPOSURE HILLSIDE
- ◆ YIELD: 2.4 – 3.1 TONS /ACRE

HARVEST

- ◆ HARVEST DATES: SEPTEMBER 25, 2005
- ◆ HARVEST BRIX: 25.2°
- ◆ GROWING SEASON: EXTENDED, COOL SPRING WEATHER RESULTED IN LATE BUD BREAK. A LONG, TEMPERATE GROWING SEASON FOLLOWED, ALLOWING FOR SLOW, FULL AND EVEN RIPENING OF THE FRUIT. HARVEST BEGAN LATER THAN USUAL, ESPECIALLY IN CARNEROS WHERE LOWER NIGHTTIME TEMPERATURES NECESSITATED LONGER HANG TIME.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN SMALL, OPEN-TOP STAINLESS STEEL FERMENTORS WITH INDIGENOUS YEASTS
- ◆ 5-DAY COLD SOAK, 18 DAYS TOTAL MACERATION
- ◆ HAND-PUNCHED CAP
- ◆ CONCURRENT, SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS; 3 MONTHS TO COMPLETION
- ◆ AGED 11 MONTHS IN FRENCH OAK BARRELS: FRANCOIS FRERES, REMOND, DAMY,; 70% NEW
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED SEPTEMBER 2006

NOTES

- ◆ THE 2005 OFFERING FROM HYDE VINEYARD IS A STUNNINGLY RICH PINOT NOIR WITH CONSIDERABLE BACKBONE TO COMPLEMENT ITS PLUMY FRUIT AND SPICY AROMATICS. DARK RED GARNET COLOR OPENS TO A FULL, SATINY PALATE OF CURRANT, BOYSENBERRY AND FOREST FLOOR, WITH WELL-INTEGRATED TANNINS ON A TOASTY FINISH. ALCOHOL 14.8%.