

PAUL HOBBS

2007 PINOT NOIR HYDE VINEYARD CARNEROS, NAPA VALLEY

VINEYARD

- Owner/Mgr: The Hyde Family/Larry Hyde
- Appellation: Carneros, Napa Valley
- Clonal Selection: See
- Vine Age: Planted in 1994
- Site: Hillside, eastern exposure; alluvial sandy-clay loam soils
- Yields: 1.8 to 2.8 tons /acre

HARVEST

- Harvest Dates: September 6 & 16
- Harvest Brix: 25.2° to 25.7°
- Growing Season: The 2007 growing season was preceded by a mild, dry winter. Bud break came early and set a crop of small clusters and highly concentrated berries. Summer brought ideal weather with warm, even temperatures through veraison. Late summer heat spikes in Napa Valley were mediated by the cooling ocean breezes that reach Carneros from the bay. Fruit had ample time for phenolics as well as sugars to reach optimum levels. The result was a slow, steady harvest of exceptional quality, with wines showing great intensity and structure.

WINEMAKING

- Hand-harvested grapes
- Fermented in small, open-top stainless steel fermentors with indigenous yeasts; 5% whole-cluster
- 5-day cold soak, 17 days total maceration
- Hand-punched cap
- Concurrent, spontaneous malolactic fermentation in barrels
- Aged 11 months in French oak barrels; 66% new
- Unblended, unfinned and unfiltered; bottled August 2008

NOTES

- A deep ruby hue and considerable backbone provide the canvas for an exuberant offering from Hyde Vineyard. An intriguing nose reveals hints of pomegranate, dusty rose and earl grey that are sure to further reveal themselves over time. The palate gives way to bolder impressions of Bing cherry, black raspberry and red licorice that cascade over a well-structured palate. Red fruits linger as brambly notes weave their way in over a finish accented by silky tannins and balanced acidity. Alcohol 14.6%