

PAUL HOBBS

2008 PINOT NOIR HYDE VINEYARD CARNEROS, NAPA VALLEY

VINEYARD

- Owner/Mgr: The Hyde Family/Larry Hyde
- Appellation: Carneros, Napa Valley
- Clonal Selections: Beba, Calera, Swan
- Vine Age: Planted in 1994
- Site: Hillside, eastern exposure; alluvial sandy-clay loam soils
- Yields: 2.0 – 3.1 tons /acre

HARVEST

- Harvest Dates: September 5 – 7
- Harvest Brix: 30.5°
- Growing Season: 2008 began with an exceptionally dry spring and early budbreak. Frosts in April significantly lowered cluster counts. Weather stabilized and warmed through summer, with warmer temperatures continuing through harvest. A smaller crop of high quality fruit was able to ripen fully and evenly, developing an excellent balance of sugars and acid. Overall, the 2008 wines are bright and expressive with well-articulated flavors.

WINEMAKING

- Hand-harvested grapes
- Fermented in small, open-top stainless steel fermentors with indigenous yeasts; 5% whole-cluster
- 5-day cold soak, 16 days total maceration
- Hand-punched cap
- Concurrent, spontaneous malolactic fermentation in barrels
- Aged 10 months in French oak barrels; 63% new
- Unfined and unfiltered; bottled August 2009

NOTES

- Deep ruby in color, this elegant, refined pinot noir is aromatic with blueberry, violets and sage. Earthy and slightly brooding, the palate opens slowly with impressions of forest floor and black tea that yield to mouth-filling flavors of red and black cherry. Fine, silky tannins, clean minerality and balanced acidity grace a long finish. Alcohol 14.7%