

1991
PAUL HOBBS
CABERNET SAUVIGNON

VINEYARD

- ▯ OWNER/MANAGER: LARRY HYDE
- ▯ APPELLATION: CARNEROS, NAPA VALLEY, CALIFORNIA
- ▯ CLONE: SEE
- ▯ VINEYARD AGE: 8 YEARS
- ▯ SITE: HILLSIDE, ALLUVIAL, EASTERN EXPOSURE
- ▯ YIELD: 3.5 TONS/ACRE

HARVEST

- ▯ HARVEST DATE: OCTOBER 25, 1991
- ▯ HARVEST BRIX: 22.7
- ▯ GROWING SEASON: COOL TEMPERATURES AUGUST THROUGH MID-SEPTEMBER.
AUTUMN'S INDIAN SUMMER WEATHER PRODUCED NEARLY PERFECT
RIPENING CONDITIONS FOR THE VINEYARD.

WINEMAKING

- ▯ HAND-HARVESTED GRAPES
- ▯ FERMENTED IN OPEN-TOP STAINLESS STEEL FERMENTORS
- ▯ 5-DAY COLD MACERATION, 30 DAYS TOTAL MACERATION
- ▯ FERMENTATION WITH INDIGENOUS YEAST
- ▯ MALO-LACTIC FERMENTATION IN BARRELS
- ▯ AGED 19-MONTHS IN FRENCH OAK BARRELS, 50% NEW TARANSAUD
- ▯ UNBLENDED, UNFINED, UNFILTERED; BOTTLED AUGUST 1993

TASTING NOTES

- ▯ THIS CABERNET OFFERS LAYERS OF CONCENTRATED FRUIT WITH REMARKABLE DEPTH AND PURITY OF FLAVOR. THE NOSE IS BIG AND FORWARD WITH TREMENDOUS INTENSITY RIDING ON A POWERFUL BACKBONE OF BLACK-CHERRIES, CHOCOLATE, HERBACEOUS, CASSIS-SCENTED FRUIT AMID OPULENT SPICINESS AND VANILLA FROM OAK. SUPERBLY RICH AND VELVETY ON THE PALATE, THIS FINELY-BALANCED, SUPPLE, AND COMPLEX WINE COMPLEMENTS A WIDE ASSORTMENT OF FULL-FLAVORED PASTAS, MEATS AND CHEESE DISHES.

SERVE AT CELLAR TEMPERATURE. 784 CASES PRODUCED.

CELLARING: EXCELLENT NOW THROUGH 2005.