

1992
PAUL HOBBS
CABERNET SAUVIGNON
HYDE VINEYARD

VINEYARD

- ◆ OWNER/MANAGER: LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY, CALIFORNIA
- ◆ CLONE: SEE
- ◆ VINEYARD AGE: 9 YEARS
- ◆ SITE: HILLSIDE, ALLUVIAL, EASTERN EXPOSURE
- ◆ YIELD: 3.5 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: SEPTEMBER 29, 1992
- ◆ HARVEST BRIX: 23.4
- ◆ GROWING SEASON: IRREVERENT GOOD FORTUNE. CONSISTENTLY
SPLENDID, SUNNY DAYS THROUGHOUT SUMMER AND INTO FALL. RIPE, FULL-
FLAVORED FRUIT HARVESTED EARLIER THAN THE VERY COOL 1991
VINTAGE.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 5-DAY COLD MACERATION, 31 DAYS TOTAL MACERATION
- ◆ FERMENTATION WITH INDIGENOUS YEAST
- ◆ MALO-LACTIC FERMENTATION IN BARRELS
- ◆ AGED 19-MONTHS IN FRENCH OAK BARRELS, 50% NEW TARANSAUD
- ◆ UNBLENDED, UNFINED; BOTTLED AUGUST 1994

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. 694 CASES PRODUCED.

CELLARING: EXCELLENT NOW THROUGH 2005.