

1993
PAUL HOBBS
CABERNET SAUVIGNON
HYDE VINEYARD

VINEYARD

- ◆ OWNER/MANAGER: LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY, CALIFORNIA
- ◆ CLONE: SEE
- ◆ VINEYARD AGE: 10 YEARS
- ◆ SITE: HILLSIDE, ALLUVIAL, EASTERN EXPOSURE
- ◆ YIELD: 3.2 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: OCTOBER 2, 1993
- ◆ HARVEST BRIX: 23.8
- ◆ GROWING SEASON: SPRING RAINS DURING FLOWERING INTERFERED WITH FRUIT SET IN OUR BLOCK OF HYDE CABERNET WHICH AFFECTED A 30% REDUCTION IN CROP YIELD. THE REMAINDER OF THE GROWING SEASON WAS SPECTACULAR.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 5-DAY COLD MACERATION, 32 DAYS TOTAL MACERATION
- ◆ FERMENTATION WITH INDIGENOUS YEAST
- ◆ MALO-LACTIC FERMENTATION IN BARRELS
- ◆ AGED 20-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.

490 CASES PRODUCED.