

1995
PAUL HOBBS
CABERNET SAUVIGNON
HYDE VINEYARD

VINEYARD

- ◆ OWNER/MANAGER: THE HYDE FAMILY/LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY
- ◆ CLONE: SEE
- ◆ VINEYARD AGE: 12 YEARS
- ◆ SITE: HILLSIDE, ALLUVIAL SANDY-CLAY LOAM, EAST SOUTHEAST
EXPOSURE
- ◆ YIELD: 3.9 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: OCTOBER 17 AND 24, 1995
- ◆ HARVEST BRIX: 24.4
- ◆ GROWING SEASON: EARLY BLOOM AND MODERATE, UNIFORM WEATHER
CONDITIONS THROUGHOUT THE GROWING SEASON; LONG AND
EVEN MATURATION PERIOD. SKIN TANNINS APPEARED HARDER
AND MORE DRYING THAN 1994; LESS PIGMENTATION.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 5-DAY COLD MACERATION, 33 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 1997

TASTING NOTES

- ◆ THIS CABERNET OFFERS GENEROUS 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
CHERRY, DARK CHOCOLATE AND HERBACEOUS, CASSIS-SCENTED FRUIT AMID
OPULENT SPICINESS AND VANILLA FROM OAK. SUPERBLY RICH AND VELVETY
ON THE PALATE, THIS FINELY BALANCED WINE COMPLEMENTS A WIDE
ASSORTMENT OF FULL-FLAVORED PASTAS, MEATS AND CHEESE DISHES.

873 CASES PRODUCED.