

1996  
PAUL HOBBS  
CABERNET SAUVIGNON  
HYDE VINEYARD

**VINEYARD**

- ◆ OWNER/MANAGER: THE HYDE FAMILY/LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY
- ◆ CLONE: SEE
- ◆ VINEYARD AGE: 13 YEARS
- ◆ SITE: HILLSIDE, ALLUVIAL SANDY-CLAY LOAM, EAST, SOUTHEAST EXPOSURE
- ◆ YIELD: 3.4 TONS/ACRE

**HARVEST**

- ◆ HARVEST DATES: OCTOBER 2, 9, AND 11, 1996
- ◆ HARVEST BRIX: 23.4°, 24.4°, 24.5°
- ◆ GROWING SEASON: EXCELLENT GROWING SEASON; EARLY BUD BREAK DUE TO WARM SPRING TEMPERATURES LED TO A LONG MATURATION PROCESS. AN EXTENDED, WARM SUMMER GAVE THE FRUIT TIME TO RIPEN GRACEFULLY AND FULLY EXPRESS THE COMBINATIONS OF SUNSHINE AND FOG, HILLSIDE AND WIND, THAT IS CARNEROS.

**WINEMAKING**

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 5-DAY COLD MACERATION, 28 DAYS TOTAL MACERATION
- ◆ FERMENTATION WITH INDIGENOUS YEAST
- ◆ MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 21-MONTHS IN FRENCH OAK BARRELS, 50% NEW TARANSAUD
- ◆ UNBLENDED, UNFINED; BOTTLED JULY 1998

**TASTING NOTES**

- ◆ DEEP BLACK GARNET COLOR; GENEROUS AROMAS OF RIPE CHERRIES, CHOCOLATE TRUFFLES, SWEET NUTMEG AND SAGE; INTENSE FRUIT FLAVORS, BLACKCURRANTS, RED-FLESHED PLUMS MINGLE WITH EXOTIC SPICES, BLACK OLIVE AND A HINT OF TOBACCO. FULL-BODIED, LUXURIOUS ON THE MID-PALATE; THE FINISH IS ELEGANT AND POWERFUL. ALCOHOL 13.2%

1430 CASES PRODUCED.