

1998
PAUL HOBBS
CABERNET SAUVIGNON
HYDE VINEYARD

VINEYARD

- ◆ OWNER/MANAGER: THE HYDE FAMILY/LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY
- ◆ CLONE: SEE
- ◆ VINEYARD AGE: 15 YEARS
- ◆ SITE: HILLSIDE, ALLUVIAL SANDY-CLAY LOAM; EAST- SOUTHEAST EXPOSURE
- ◆ YIELD: 2.2 TONS/ACRE

HARVEST

- ◆ HARVEST DATES: NOVEMBER 2, 1998
- ◆ HARVEST BRIX: 24.6°
- ◆ GROWING SEASON: A COOL, DAMP, SPRING DELAYED THE START OF THE GROWING SEASON, AND CONTRIBUTED TO A SMALL CROP YIELD. AN EXTENDED, WARM INDIAN SUMMER IN THE CARNEROS ALLOWED THE FRUIT TO REACH FULL MATURITY WITH RICH, COMPLEX FLAVORS.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 5-DAY COLD SOAK, 20 DAYS ON SKINS
- ◆ FERMENTATION WITH INDIGENOUS YEASTS
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 21-MONTHS IN *TARANSAUD* FRENCH OAK BARRELS, 70% NEW
- ◆ BOTTLED UNFINED AND UNFILTERED, AUGUST, 2000

NOTES

- ◆ BRIGHT, RED-BLUE COLOR. VIBRANT AROMAS OF BLACK CHERRY, CASSIS, AND DARK SEMI-SWEET CHOCOLATE ARE ENHANCED BY NOTES OF SANDALWOOD AND BLACK OLIVE. THE LIVELY, RIPE FRUIT FLAVORS ARE INTERWOVEN WITH LICORICE AND BLACK PEPPER. THIS WINE IS RICH, FULL-BODIED, AND DELICIOUS, WITH SMOOTH, POLISHED TANNINS AND A LINGERING FINISH. ALCOHOL 14.4%

777 CASES PRODUCED.