

1999
PAUL HOBBS
CABERNET SAUVIGNON
HYDE VINEYARD

VINEYARD

- ◆ OWNER/MANAGER: THE HYDE FAMILY/LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY
- ◆ CLONE: SEE
- ◆ VINEYARD AGE: 16 YEARS
- ◆ SITE: HILLSIDE, ALLUVIAL SANDY-CLAY LOAM; EAST- SOUTHEAST EXPOSURE
- ◆ YIELD: 2.4 TONS/ACRE

HARVEST

- ◆ HARVEST DATES: NOVEMBER 3, 1999
- ◆ HARVEST BRIX: 24.3°
- ◆ GROWING SEASON: A SUMMER OF MODERATE, STABLE WEATHER IN THE CARNEROS CREATED IDEAL CONDITIONS TO DEVELOP INTENSE FLAVORS AND COMPLEXITY IN THE GRAPES. THE WARM INDIAN SUMMER AND EXTENDED HANG-TIME FULLY RIPENED THE FRUIT TO PRODUCE SOME OF THE BEST WINES OF THE DECADE.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN SMALL, OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 5-DAY COLD SOAK, 19 DAYS TOTAL MACERATION
- ◆ FERMENTATION WITH INDIGENOUS YEASTS
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 19-MONTHS IN *TARANSAUD* FRENCH OAK BARRELS, 73% NEW
- ◆ BOTTLED UNBLENDED, UNFINED AND UNFILTERED, JUNE, 2001

NOTES

- ◆ DEEP, LUXURIANT, RED-BLACK COLOR. ENTICING AROMAS OF BLACK CHERRY, CASSIS, COFFEE AND COCOA WITH SUBTLE NOTES OF CEDAR AND BLACK PEPPER. THE MOUTH FILLING FLAVORS TURN ELEGANT AND DETAILED WITH GOBS OF BLACK FRUITS LINGERING ON THE FINISH. THIS WINE IS RICH AND FULL-BODIED, WITH EXCELLENT STRUCTURE AND BALANCE. ALCOHOL 14.1%

267 CASES PRODUCED.