

# Paul Hobbs

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## 2003 Cabernet Sauvignon Hyde Vineyard Carneros, Napa Valley

### Vineyard

- ◆ Owner/Mgr: The Hyde Family/Larry Hyde
- ◆ Appellation: Carneros, Napa Valley
- ◆ Clone: See
- ◆ Vine age: 17 years
- ◆ Site: Hill side, alluvial sandy-clay loam; east-southeast exposure
- ◆ Yield: 3.5 tons/acre

### Harvest

- ◆ Harvest Date: October 25
- ◆ Harvest Brix: 28°
- ◆ Growing Season: The growing season was comprised of cool spring weather followed by moderate temperatures throughout summer. Consistent work in the vineyard was required to maximize sun exposure and encourage full flavor development in the fruit. Much needed hot weather in mid-September secured an excellent harvest.

### Winemaking

- ◆ Hand-harvested grapes
- ◆ Fermented in 5-ton closed-top stainless steel fermentors with indigenous yeasts
- ◆ 5-day cold soak, 32 days total maceration
- ◆ Spontaneous malolactic fermentation in barrels; 4 months to completion
- ◆ Aged 21 months French oak barrels; 82% new
- ◆ Varietal composition: 100% cabernet sauvignon
- ◆ Unblended, unfinned and unfiltered; Bottled July 2005

### Notes

- ◆ This vintage boasts a dense black/purple inky color. The nose displays deep, seductive aromas of jammy, ripe wild blueberries and huckleberries. Focused and concentrated black fruit flavors are interwoven with subtle spice and earth notes. Its time-honored polished and smooth tannins are sweet and full-bodied and followed by a sublimely persistent and poised finish. Alcohol 14.7%