

PAUL HOBBS

2005 CABERNET SAUVIGNON HYDE VINEYARD CARNEROS, NAPA VALLEY

VINEYARD

- ◆ OWNER/MGR: THE HYDE FAMILY/LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY
- ◆ CLONE: SEE
- ◆ VINE AGE: 18 YEARS
- ◆ SITE: HILLSIDE, ALLUVIAL SANDY-CLAY LOAM;
EAST-SOUTHEAST EXPOSURE
- ◆ YIELD: 2.6 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: NOVEMBER 2
- ◆ HARVEST BRIX: 25.1°
- ◆ GROWING SEASON: EXTENDED COOL WEATHER AND RAINS IN SPRING DID NOT DELAY BUD BREAK IN CARNEROS AS WAS THE CASE IN OTHER PARTS OF THE NAPA VALLEY. THIS COMBINED WITH THE LONG, TEMPERATE GROWING SEASON THAT FOLLOWED, ALLOWED FOR SLOW, FULL AND EVEN RIPENING OF THE FRUIT AND DEVELOPMENT OF TANNINS.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN A SINGLE 5-TON CLOSED-TOP STAINLESS STEEL FERMENTOR WITH INDIGENOUS YEASTS
- ◆ 5-DAY COLD SOAK, 34 DAYS TOTAL MACERATION
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS; 6 MONTHS TO COMPLETION
- ◆ AGED 20 MONTHS IN FRENCH OAK BARRELS FROM TARANSAUD, SEGUIN MOREAU, ALAIN FOUQUET, DEMPTOS; 87% NEW
- ◆ VARIETAL COMPOSITION: 100% CABERNET SAUVIGNON
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED JUNE 2007

NOTES

- ◆ THE 2005 SHOWS CHARACTERISTIC POWER AND FINESSE WITH A TRUE-BLUE/BLACK SATURATED HUE AND STUNNING AROMATICS OF VIOLET, DRIED HERBS AND CLOVE. A PALATE OF IMPRESSIVE CONCENTRATION, STRUCTURE AND ELEGANCE EXPLODES WITH FLAVORS OF PERFECTLY RIPENED BLACK FRUITS, BAKER'S COCOA AND GRAPHITE. THE FINISH OFFERS FIRM, FINE-GRAINED TANNINS AND A REPRISE OF THE GRAPHITE AND SPICE THAT MAKE THIS SUCH A DISTINCTIVE CABERNET SAUVIGNON. ALCOHOL 14.6%