

PAUL HOBBS

2006 CABERNET SAUVIGNON

HYDE VINEYARD

CARNEROS, NAPA VALLEY

VINEYARD

- Owner/Mgr: The Hyde Family/Larry Hyde
- Appellation: Carneros, Napa Valley
- Clone: See
- Vine Age: Planted in 1987
- Site: Hillside, east-southeast exposure; alluvial, sandy-clay loam
- Yield: 3.1 tons/acre

HARVEST

- Harvest Date: November 1
- Harvest Brix: 26.2°
- Growing Season: 2006 was slightly cooler overall than 2005 and began with delayed bud break due to an unusually long, wet spring. Warmer, drier weather prevailed in May and June, and set a smaller crop than 2005. Temperatures through summer were steady and warm. Fruit was allowed to hang through October and into November, in order to achieve full ripeness and expression from this unique cool-climate cabernet site. Harvest was well-paced and of outstanding quality, with fruit boasting excellent concentration, aromatics and acidity.

WINEMAKING

- Hand-harvested grapes
- Fermented in a single 5-ton closed-top stainless steel fermentor with indigenous yeasts
- 6-day cold soak, 35 days total maceration
- Spontaneous malolactic fermentation in barrels
- Aged 19 months in French oak barrels; 79% new
- Varietal composition: 100% cabernet sauvignon
- Unblended, unfined and unfiltered; Bottled June 2008

NOTES

- The 2006 vintage exemplifies the balance of muscularity, complexity and elegance that characterizes this unique, cool-climate cabernet sauvignon. Possessing an inky black hue, it exhibits regal structure and weight along with never-ending layers of flavor and texture. The nose is perfumed with generous aromas of black fruits, charcoal and lavender that follow through on a mouth-coating palate, and are intensified and supported by firm, sweet, fine-grained tannins on a lasting finish. Alcohol 15.3%