

PAUL HOBBS

2008 CABERNET SAUVIGNON

HYDE VINEYARD

CARNEROS, NAPA VALLEY

VINEYARD

- Owner/Mgr: The Hyde Family/Larry Hyde
- Appellation: Carneros, Napa Valley
- Clonal Selection: See
- Vine Age: Planted in 1987
- Site: Hillside, east-southeast exposure; alluvial, sandy-clay loam
- Yield: 1.3 tons/acre

HARVEST

- Harvest Date: October 25
- Harvest Brix: 26.2°
- Growing Season: 2008 began with an exceptionally dry spring and early budbreak. Frosts in April significantly lowered cluster counts. Weather stabilized and warmed through summer, with warmer temperatures continuing through harvest. A smaller crop of high quality fruit was able to ripen fully and evenly, developing an excellent balance of sugars and acid. Overall, the 2008 wines are bright and expressive with well-articulated flavors.

WINEMAKING

- Hand-harvested grapes
- Fermented in a single 5-ton closed-top stainless steel fermentor with indigenous yeasts
- 6-day cold soak, 30 days total maceration
- Spontaneous malolactic fermentation in barrels
- Aged 20 months in French oak barrels; 67% new
- Varietal Composition: 100% cabernet sauvignon
- Unfined and unfiltered; bottled June 2010

NOTES

- This violet hued, cool-climate Carneros cabernet sauvignon boasts intense aromas of blackberry, Chambord and lavender. The palate's silky texture is seamlessly interwoven with concentrated flavors of black cherry, licorice and pencil shavings. The long, luxurious finish is supported by fine-grained tannins and accentuated with black fruits and dried tobacco leaves. Alcohol 14.7%