

PAUL HOBBS

2005 CABERNET SAUVIGNON STAGECOACH VINEYARD NAPA VALLEY

VINEYARD

- ◆ OWNER: JAN KRUPP
- ◆ APPELLATION: NAPA VALLEY
- ◆ CLONES: 7 & 337
- ◆ VINE AGE: PLANTED IN 1997
- ◆ SITE: MOUNTAINTOP WITH ROCKY, RED VOLCANIC, CLAY-LOAM SOILS WITH SOUTHWEST EXPOSURE
- ◆ YIELD: 3.4 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: OCTOBER 26
- ◆ HARVEST BRIX: 25.6°
- ◆ GROWING SEASON: EXTENDED COOL WEATHER AND RAINS IN SPRING RESULTED IN LATE BUD BREAK IN NAPA VALLEY. A LONG, TEMPERATE GROWING SEASON FOLLOWED HOWEVER, ALLOWING FOR SLOW, FULL AND EVEN RIPENING OF THE FRUIT AND DEVELOPMENT OF TANNINS. HARVEST OF CABERNET SAUVIGNON BEGAN LATER THAN USUAL, RUNNING FROM OCTOBER 11 THROUGH NOVEMBER 2.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN SMALL, CLOSED-TOP STAINLESS STEEL FERMENTORS WITH INDIGENOUS YEASTS
- ◆ 5 DAY COLD SOAK, 34 DAYS TOTAL MACERATION
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 19 MONTHS IN FRENCH OAK BARRELS; 95% NEW
- ◆ VARIETAL COMPOSITION: 98% CABERNET SAUVIGNON & 2% CABERNET FRANC
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED JULY 2007

NOTES

- ◆ FROM ITS DENSE, SATURATED RUBY HUE TO ITS EARTHY, CIGAR BOX NOSE, THIS CABERNET SAUVIGNON COMMANDS ATTENTION AND SUGGESTS A CELLAR-WORTHY WINE. MORE THAN EVIDENT ON THE PALATE RIGHT NOW IS THE GREAT INTENSITY, DEPTH AND STRUCTURE IT POSSESSES. PURE, FOCUSED FLAVORS OF BLACK CHERRY, CURRANT AND TOBACCO COAT THE MOUTH, WHILE NOTES OF FOREST FLOOR AND PENCIL SHAVINGS ADD FURTHER DIMENSION AND NUANCE. A LINGERING FINISH OFFERS BALANCED ACIDITY AND FIRM, CHEWY TANNINS. ALCOHOL 15.1%