

# PAUL HOBBS

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## 2006 CABERNET SAUVIGNON STAGECOACH VINEYARD NAPA VALLEY

### VINEYARD

- Owner/Mgr: Jan Krupp
- Appellation: Napa Valley
- Clonal Selections: Cabernet Sauvignon: 7 - Cabernet Franc: 332
- Vine Age: Planted in 1998
- Site: Mountaintop with rocky, red volcanic, clay-loam soils with southwest exposure
- Yield: 2.6 tons/acre

### HARVEST

- Harvest Date: October 26
- Harvest Brix: 26.0°
- 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. The crop set was smaller than that of 2005. A mid-July heat spike accelerated ripening through summer, helping compensate for the slow start to the growing season. Cooler October weather offered extended hang time and allowed for a well-paced harvest of outstanding quality, with fruit boasting excellent density, aromatics and acidity.

### WINEMAKING

- Hand-harvested grapes
- Fermented in small, closed-top stainless steel fermentors with indigenous yeasts
- 5-day cold soak, 33 days total maceration
- Spontaneous malolactic fermentation in barrels
- Aged 20 months in French oak barrels; 95% new
- Varietal Composition: 98.5% Cabernet Sauvignon, 1.5% Cabernet Franc
- Unblended, unfinned and unfiltered; Bottled June 2008

### NOTES

- Sourced from high atop the Eastern slopes of Napa Valley, this is a muscular, cabernet sauvignon with a dense, black garnet hue and big aromas of dark cherry, tobacco and mocha. Intensity and depth of flavor characterize a palate that seamlessly weaves assertive, concentrated flavors of cassis and black plum with clean earth that carries through the mid-palate and is joined by balanced acidity on the finish. Tannins are bold, ripe, chewy and well integrated. Alcohol 14.9%