

PAUL HOBBS

2007 CABERNET SAUVIGNON STAGECOACH VINEYARD NAPA VALLEY

VINEYARD

- Owner/Mgr: Jan Krupp
- Appellation: Napa Valley
- Clonal Selection: 7
- Vine Age: Planted in 1997
- Site: Mountaintop with rocky, red volcanic, clay-loam soils with southwest exposure
- Yield: 3.2 tons/acre

HARVEST

- Harvest Date: October 8
- Harvest Brix: 26.0°
- Growing Season: The 2007 growing season was preceded by a mild, dry winter. Bud break came early, setting a crop of highly concentrated berries in small clusters. Summer brought ideal weather with warm, even temperatures through veraison. Late summer brought several heat spikes followed by moderate temperatures that prevailed through harvest. Fruit had ample time for phenolics as well as sugars to reach optimum levels. The result was a slow, steady harvest of exceptional quality, with wines showing great intensity and structure.

WINEMAKING

- Hand-harvested grapes
- Fermented in small, closed-top stainless steel fermentors with indigenous yeasts
- 5-day cold soak, 38 days total maceration
- Native malolactic fermentation in barrels
- Aged 20 months in Sylvain and Taransaud French oak barrels; 95% new
- Varietal Composition: 100% Cabernet Sauvignon
- Unblended, unfinned and unfiltered; Bottled June 2009

NOTES

- The wine we produce from this spectacular site located above the fog line atop the eastern slopes of Napa Valley possesses the purity and focus of mountain fruit and the muscularity of a warm climate cabernet. Deep garnet in color, it is aromatic with fresh red and black berries, dried herbs and a touch of red licorice. Firm, ripe tannins are prominent as precise, concentrated flavors of cassis, black plums and graphite coat the mouth. Balanced acidity and a touch of vanillin complement the fruit and tannins over a never-ending finish. Alcohol 15.1%