

PAUL HOBBS

2008 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; southwest exposure
- Yield: 1.8 tons/acre

HARVEST

- Harvest Date: October 23
- Harvest Brix: 26.0°
- 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 ripened 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 small, closed-top stainless steel fermentors with indigenous yeasts
- 5-day cold soak, 32 days total maceration
- Native malolactic fermentation in barrels
- Aged 20 months in Taransaud and Seguin Moreau French oak barrels; 100% new
- Varietal Composition: 100% Cabernet Sauvignon
- Unblended, unfined and unfiltered; bottled June 2010

NOTES

- Produced from a superior small section of rocky, red volcanic soils at high elevation, it is deep garnet in color and fragrant with bold, ripe red berries, cassis, red licorice and sage. Texturally, it is weighty and muscular, from its assertive entry through to the finish, where well-delineated fruit flavors harmonize with leather, toasted vanilla bean and ripe tannins that permeate the finish. Alcohol 14.7%