

PAUL HOBBS

1999 CABERNET SAUVIGNON BECKSTOFFER TO KALON VINEYARD OAKVILLE, NAPA VALLEY

INAUGURAL VINTAGE

VINEYARD

- ◆ OWNER: ANDY BECKSTOFFER
- ◆ APPELLATION: OAKVILLE, NAPA VALLEY
- ◆ CLONES: 337 & 4
- ◆ YIELD: 3.2 TONS/ACRE

- ◆ SITE: WELL-DRAINED, LIGHTLY COLORED GRAVELLY SOILS WITH HIGH MINERAL, LOW ORGANIC CONTENT SITUATED ON THE OAKVILLE BENCH.

HARVEST

- ◆ HARVEST DATES: OCTOBER 9, 1999
- ◆ HARVEST BRIX: 26.4°
- ◆ GROWING SEASON: A SUMMER OF CONSISTENT, MODERATE WEATHER IN OAKVILLE CREATED IDEAL CONDITIONS TO DEVELOP INTENSE FLAVORS AND COMPLEXITY IN THE GRAPES. A WARM INDIAN SUMMER FULLY RIPENED THE FRUIT TO PRODUCE SOME OF THE BEST WINES OF THE DECADE.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN SMALL, OPEN-TOP STAINLESS STEEL FERMENTORS WITH INDIGENOUS YEASTS
- ◆ 4-5-DAY COLD MACERATION, 20 DAYS TOTAL MACERATION
- ◆ FERMENTATION WITH INDIGENOUS YEAST
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARREL
- ◆ AGED 21-MONTHS IN DEMPTOS, TARANSAUD, AND SEGUIN MOREAU FRENCH OAK BARRELS, 75% NEW
- ◆ UNFINED AND UNFILTERED; BOTTLED JULY 2001
- ◆ VARIETAL COMPOSITION: CABERNET SAUVIGNON 95.5% / PETIT VERDOT 4.5%

NOTES

- ◆ BRILLIANT, DEEP RED/BLACK COLOR. THIS IS A RICH AND CONCENTRATED WINE BRIMMING WITH THE FLAVORS OF BLACKBERRY, CURRANT, RED PLUM, ANISE, AND CEDAR. THE WINE DISPLAYS A DUALITY OF POWER AND ELEGANCE. THE BALANCE OF INTRIGUING FRUITS, SPICE, MOCHA OAK AND FIRM TANNINS MAKES THIS WINE EXCEPTIONAL IN ITS APPROACHABILITY AND CELLAR WORTHINESS. ALCOHOL 14.8%

841 CASES PRODUCED