

Paul Hobbs

2003 Cabernet Sauvignon Beckstoffer To Kalon Vineyard Oakville, Napa Valley

Vineyard

- ◆ Owner: Andy Beckstoffer
- ◆ Appellation: Oakville, Napa Valley
- ◆ Clones: 4 & 337
- ◆ Site: Well-drained, lightly colored gravelly soils with high mineral, low organic content situated on the Oakville bench
- ◆ Yield: 3.3 tons/acre

Harvest

- ◆ Harvest Dates: October 10-18, 2003
- ◆ Harvest Brix: 25.4° - 26.2°
- ◆ Growing Season: The growing season was comprised of cool spring weather followed by moderate temperatures throughout summer. Consistent work in the vineyard was required to maximize sun exposure and encourage full flavor development in the fruit. Much needed hot weather in mid-September secured an excellent harvest.

Winemaking

- ◆ Hand-harvested grapes
- ◆ Fermented in closed-top stainless steel fermentors with indigenous yeasts.
- ◆ 5 to 7 day cold soak, 28 to 36 days on skins
- ◆ spontaneous malolactic fermentation in barrels; 4 months to completion
- ◆ Aged 21 months in Taransaud, Seguin Moreau, Bossuet, Radoux, and Alain Fouquet French oak barrels; 100% new
- ◆ Varietal Composition: 100% Cabernet Sauvignon
- ◆ Unblended, unfinned and unfiltered; bottled July 2005

Notes

- ◆ The 2003 vintage has produced a stunning follow up to our 2002 vineyard-designate offering from the famed BV4 block of the To Kalon property. Dense and opaque, it is dark ruby in color with a deep violet rim. The nose seduces with heady aromas of blueberry, black cherry, mocha and dried herbs. Satiny and viscous in the mouth, the palate lavishes with flavors of black currant, cherry, tobacco and bitter cocoa around a classic core of graphite, cigar box and spice. Ripe tannins and toasty oak provide a lasting finish for this elegant offering from To Kalon; a superb example of power and finesse in balance. Alcohol 14.9%