

# PAUL HOBBS

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## 2004 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: 2.8 TONS/ACRE

### HARVEST

- ◆ HARVEST DATE: SEPTEMBER 21
- ◆ HARVEST BRIX: 25.5°
- ◆ GROWING SEASON: WARM WEATHER IN SPRING LED TO AN EARLY BUDBREAK. A SUMMER OF UNUSUALLY HIGH TEMPERATURES RESULTED IN A VERY EARLY HARVEST. CONSISTENT WORK IN THE VINEYARDS WAS THE KEY TO KEEPING VINES AND FRUIT IN BALANCE AND ASSURING EVEN RIPENING. THE RESULTING CABERNETS ARE BOLD WINES, WITH GREAT DENSITY AND LOTS OF CHEWY TANNINS.

### WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN CLOSED-TOP STAINLESS STEEL FERMENTORS WITH INDIGENOUS YEASTS.
- ◆ 5 DAY COLD SOAK, 30 DAYS ON SKINS
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS; 1 TO 2 MONTHS TO COMPLETION
- ◆ AGED 21 MONTHS IN TARANSAUD, SEGUIN MOREAU, BOSSUET, RADOUX, AND ALAIN FOUQUET FRENCH OAK; 100% NEW
- ◆ VARIETAL COMPOSITION: 100% CABERNET SAUVIGNON
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED JULY 2006

### NOTES

- ◆ THE 'BV4' BLOCK OF THIS HISTORIC VINEYARD CAN PRODUCE AN IMPRESSIVELY WEIGHTY, MUSCULAR, COMPLEX CABERNET SAUVIGNON. OUR BLACK/RUBY-HUED 2004 CONFIRMS THIS WITH A GORGEOUS, SPICY, EARTHY NOSE AND A THICK, DENSE PALATE THAT OPENS SLOWLY TO REVEAL A MÉLANGE OF CURRANTS, BAKER'S COCOA AND GRAPHITE. A SUCCESSION OF SEDUCTIVE UNDERTONES OF CLEAN EARTH, DRIED HERBS, AND BLACK TEA ADD FURTHER DEPTH, HARMONIZING BEAUTIFULLY OVER A NEVER-ENDING FINISH THAT MELTS GRIPPING TANNINS WITH EARTHY NOTES OF MOCHA AND TOBACCO LEAF. THIS IS A TEETH-STAINING GLIMPSE OF A MOST CELLAR-WORTHY WINE. ALCOHOL 14.8%