

PAUL HOBBS

2005 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: 3.7 TO 4.2 TONS/ACRE

HARVEST

- ◆ HARVEST DATE: OCTOBER 29-31
- ◆ HARVEST BRIX: 25.9°
- ◆ GROWING SEASON: EXTENDED COOL WEATHER AND RAINS IN SPRING RESULTED IN LATE BUD BREAK IN NAPA VALLEY. A LONG, TEMPERATE GROWING SEASON FOLLOWED HOWEVER, ALLOWING FOR SLOW, FULL AND EVEN RIPENING OF THE FRUIT AND DEVELOPMENT OF TANNINS. HARVEST OF CABERNET SAUVIGNON BEGAN LATER THAN USUAL, RUNNING FROM OCTOBER 11 THROUGH NOVEMBER 2.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN CLOSED-TOP STAINLESS STEEL FERMENTORS WITH INDIGENOUS YEASTS
- ◆ 5 DAY COLD SOAK, 39 DAYS ON SKINS
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 20 MONTHS IN FRENCH OAK BARRELS; 100% NEW
- ◆ VARIETAL COMPOSITION: 100% CABERNET SAUVIGNON
- ◆ UNBLENDED, UNFINED AND UNFILTERED; BOTTLED AUGUST 2007

NOTES

- ◆ INKY BLACK GARNET COLOR CARRIES ENTICING AROMAS OF RED CURRANT AND TOBACCO LEAF TO INTRODUCE A WEIGHTY, COMPLEX, SEAMLESSLY INTEGRATED WINE. THE DEEPLY TEXTURED PALATE DISPLAYS A RICH INTERPLAY OF BLACKBERRY, CASSIS, GRAPHITE AND MOCHA, WITH NOTES OF CEDAR, ESPRESSO, LAVENDER AND SMOKE ADDING INTRIGUE THROUGH THE MID-PALATE. BIG, RIPE, FINE-GRAINED TANNINS GRACE A LENGTHY FINISH. ALCOHOL 15.3%