

PAUL HOBBS

2006 CABERNET SAUVIGNON BECKSTOFFER TO KALON VINEYARD OAKVILLE, NAPA VALLEY

VINEYARD

- Owner/Mgr: Andy Beckstoffer
- Appellation: Oakville, Napa Valley
- Clonal Selections: 4 & 337
- Vine Age: Planted in 1998
- Site: Well-drained, lightly colored gravelly soils with high mineral, low organic content, situated on the Oakville bench
- Yield: 3.9 tons/acre

HARVEST

- Harvest Dates: October 29 & 31
- Harvest Brix: 26.2°
- Growing Season: 2006 was slightly cooler overall than 2005 and began with delayed bud break due to an unusually long, wet spring. Warmer, drier weather prevailed in May and June. The crop set was smaller than that of 2005. A mid-July heat spike accelerated ripening through summer, helping compensate for the slow start to the growing season. Cooler October weather offered extended hang time and allowed for a well-paced harvest of outstanding quality, with fruit boasting excellent density, aromatics and acidity.

WINEMAKING

- Hand-harvested grapes
- Fermented in small, closed-top stainless steel fermentors with indigenous yeasts
- 5-day cold soak, 37 days total maceration
- Spontaneous malolactic fermentation in barrels
- Aged 20 months in French oak barrels; 97% new
- Varietal Composition: 100% Cabernet Sauvignon
- Unblended, unfinned and unfiltered; bottled June 2008

NOTES

- A powerhouse vintage for To Kalon, this offering exemplifies the vineyard's potential to bring forth a cabernet of tremendous concentration, power and complexity. Intriguing hints of black currant and espresso smolder beneath the intense, earthy aromatics that introduce this broad-shouldered, saturated, inky-black cabernet. On the palate, red and black fruits are emboldened and lifted as they wrap around a firmly structured core of graphite and bittersweet cocoa, setting the stage for an endless finish framed by immense, firm tannins, dried tobacco, cedar and clove. Alcohol 15.3%