

# PAUL HOBBS

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## 2008 CABERNET SAUVIGNON BECKSTOFFER TO KALON VINEYARD OAKVILLE, NAPA VALLEY

### VINEYARD

- Owner/Mgr: Andy Beckstoffer
- Appellation: Oakville, Napa Valley
- Clonal Selection: 4
- Vine Age: Planted in 1996
- Site: Well-drained, lightly colored gravelly soils with high mineral, low organic content, situated on the Oakville bench
- Yield: 3.5 tons/acre

### HARVEST

- Harvest Date: October 3
- Harvest Brix: 26.2°
- Growing Season: 2008 began with an exceptionally dry spring and early budbreak. Frosts in April significantly lowered cluster counts. Weather stabilized and warmed through summer, with warmer temperatures continuing through harvest. A smaller crop of high quality fruit ripened fully and evenly, developing an excellent balance of sugars and acid. Overall, the 2008 wines are bright and expressive with well-articulated flavors.

### WINEMAKING

- Hand-harvested grapes
- Fermented in small, closed-top stainless steel fermentors with indigenous yeasts
- 6-day cold soak, 34 days total maceration
- Native malolactic fermentation in barrels
- Aged 20 months exclusively in Taransaud French oak barrels; 100% new
- Varietal Composition: 100% Cabernet Sauvignon
- Unblended, unfined and unfiltered; bottled June 2010

### NOTES

- Sourced from favored rows within the exclusive BV4 block, the 2008 release achieves formidable complexity and refinement. Its black crimson hues are resplendent with aromas of blackberry, red currant and graphite. The palate is silky and graceful, yet powerfully charged with intense, finely sculpted layers of crème de cassis, bittersweet cocoa and cedar. The mid-palate confirms the wine's breadth with a surprising lift brought on by very subtle notes of yeasty bread and vanillin, in a crescendo toward an endless finish graced with firm, stately tannins. Alcohol 14.9%