

PAUL HOBBS

2006 SYRAH KICK RANCH VINEYARD SONOMA COUNTY

VINEYARD

- ◆ APPELLATION: SONOMA COUNTY
- ◆ CLONES: HERMITAGE, 877
- ◆ VINE AGE: PLANTED IN 2001
- ◆ SITE: GRAVELY CLAY LOAM, WITH LOTS OF EXPOSED RED VOLCANIC SOIL ON HILLSIDE
- ◆ YIELD: 3.4 TONS / ACRE

HARVEST

- ◆ HARVEST DATE: OCTOBER 30
- ◆ HARVEST BRIX: 26.4°
- ◆ GROWING SEASON: 2006 WAS SLIGHTLY COOLER OVERALL THAN 2005 AND BEGAN WITH DELAYED BUD BREAK DUE TO A LONG, WET SPRING. THE WEATHER WARMED IN MAY, CONTINUING THROUGH SUMMER AND INTO FALL TO PROVIDE THE EXTENDED GROWING SEASON NEEDED FOR FRUIT TO RIPEN FULLY.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN SMALL, OPEN-TOP STAINLESS STEEL FERMENTORS WITH INDIGENOUS YEASTS
- ◆ 5 DAY COLD SOAK, 21 DAYS TOTAL MACERATION
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 15 MONTHS IN FRENCH OAK BARRELS; 75% NEW
- ◆ VARIETAL COMPOSITION: 100% SYRAH
- ◆ UNFINED, UNFILTERED, BOTTLED IN MARCH 2008

NOTES

- ◆ SATURATED CRIMSON-VIOLET COLOR AND A NOSE OF RIPE BERRY, SMOKE AND BLACK PEPPER SET THE STAGE FOR A WINE THAT IS BIG AND BOLD IN CHARACTER BUT ELEGANT, WELL-BALANCED AND SILKY IN TEXTURE. THE PALATE OPENS WITH DENSE FLAVORS OF RED CURRANT AND BLACKBERRY, COMPLEMENTED BY NOTES OF THYME, BACON FAT AND GRAPHITE. THE FINISH IS LONG AND VELVETY, EXHIBITING FINE, RIPE TANNINS ACCENTED BY BALANCED ACIDITY AND WHITE PEPPER. ALCOHOL 15.4%