

PAUL HOBBS

2010 PINOT NOIR HYDE VINEYARD CARNEROS, NAPA VALLEY

VINEYARD

- Owner/Mgr: The Larry Hyde Family
- Appellation: Carneros, Napa Valley
- Clonal Selections: Beba, Calera
- Planted: 1994
- Site: Hillside, eastern exposure; alluvial sandy-clay loam soils
- Yields: 1.9 – 2.1 tons/acre

HARVEST

- Harvest Date: September 26
- Harvest Brix: 24.9° – 25.4°
- Growing Season: 2010 began with a wet winter and spring across Sonoma County. Summer was cool, though as harvest approached temperatures rose. Our pinot noir and chardonnay ripened fully and evenly, allowing sugars and acid to develop in balance. The wines from 2010 are bright, expressive and elegant.

WINEMAKING

- Hand-harvested grapes
- Fermented in small, open-top stainless steel fermentors with indigenous yeasts
- 5-day cold soak, 16 days total maceration
- Hand-punched cap
- Direct to press; 6% whole cluster
- Concurrent, spontaneous malolactic fermentation in barrels
- Aged 11 months in French oak barrels; 61% new
- Unfined and unfiltered; bottled August 2011

NOTES

- Dense black plum in color, this pure yet voluptuous pinot noir sets the stage with a nose of lavender, violets and blueberries. Earthy and brooding, the wine opens slowly with nuances of black tea, and red and black cherry. The supple, silky tannins are complemented by balanced acidity. Alcohol 14.4%