

# PAUL HOBBS

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## 2011 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: 2.0 – 2.1 tons/acre

### HARVEST

- Harvest Date: October 1
- Harvest Brix: 24.6° – 24.8°
- Growing Season: 2011 began with a wet winter and spring across Sonoma and Napa Counties. Summer was warm, and as harvest approached temperatures rose. Our pinot noir ripened fully and evenly, allowing sugars and acid to develop in balance. The wines from 2011 are bright, expressive and faceted.

### WINEMAKING

- Hand-harvested grapes
- Fermented in small, open-top stainless steel fermentors with indigenous yeasts
- 5-day cold soak, 16-17 days total maceration
- Hand-punched cap
- Direct to press; 1.5% whole cluster
- Concurrent, voluntary malolactic fermentation in barrels
- Aged 11 months in French oak barrels; 61% new
- Unfined and unfiltered; bottled August 2012

### NOTES

- Deep ruby in color, the aromas of this pure yet voluptuous pinot noir set the stage with blueberries, black raspberry and caramel. The palate is precise yet supple and is brimming with dark red cherry and raspberry, cocoa, anise and sassafras. Silky tannins and caramel linger on the finish. Alcohol 14.3%