

PAUL HOBBS

2010 CABERNET SAUVIGNON NAPA VALLEY

VINEYARD

- Properties: State Lane, Beckstoffer Dr. Crane, Beckstoffer Las Piedras, Flat Rock, Stagecoach
- Clonal Selections: 4, 7, 337
- Sites: Various sites and exposures; various soils
- Yields: 1.9 – 3.5 tons/acre

HARVEST

- Harvest Dates: October 19 – October 27
- Harvest Brix: 25.2° – 26.4°
- Growing Season: 2010 graced Napa County with a long spring. In March, the young tender vine buds were protected from frost by blankets of fog. Late spring and mid-summer were mild, with temperatures slowly increasing throughout the season. Occasional heat spikes in late summer and early fall encouraged ripening and higher sugar levels. The wines from 2010 are structured and bright with well-articulated flavors.

WINEMAKING

- Hand-harvested grapes
- Fermented in closed-top stainless steel fermentors with indigenous yeasts
- 5-7 day cold soak, 25-28 days total maceration
- Voluntary malolactic fermentation in barrels
- Aged 20 months in French oak; 56% new
- Varietal composition: 94% cabernet sauvignon, 6% cabernet franc
- Unfined and unfiltered; bottled June 2012

NOTES

- Our 2010 Napa Valley Cabernet Sauvignon derives depth and breadth of character from the diverse terroir represented by State Lane, Beckstoffer Dr. Crane, Beckstoffer Las Piedras, Flat Rock and Stagecoach vineyards. Black garnet in hue, concentrated aromas of black currant, blackberry and lavender delight. Freshly cut flowers, cedar, caramel and violets entice the palate. The fruit is pure and elegant, displaying faceted layers of dark cherry, cassis and plum. Velvety tannins wave together with layers of milk cocoa, anise and graphite to create a charming and lengthy finish. Alcohol 14.8%