

PAUL HOBBS

2010 CABERNET SAUVIGNON

HYDE VINEYARD

CARNEROS, NAPA VALLEY

VINEYARD

- Owner/Mgr: The Hyde Family/Larry Hyde
- Appellation: Carneros, Napa Valley
- Clonal Selection: See
- Planted: 1987
- Site: Hillside, east-southeast exposure; alluvial, sandy-clay loam
- Yield: 2.6 tons/acre

HARVEST

- Harvest Date: October 23
- Harvest Brix: 25.2°
- 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 a single 5-ton closed-top stainless steel fermentor with indigenous yeasts
- 5-day cold soak, 26 days total maceration
- Voluntary malolactic fermentation in barrels
- Aged 20 months in French oak barrels; 90% new
- Varietal composition: 100% cabernet sauvignon
- Unfined and unfiltered; bottled June 2012

NOTES

- Paul Hobbs has worked with Larry Hyde's vineyard for 22 years and the resulting cool-climate cabernet sauvignon has an intensely loyal following. Dense black garnet hues offer a prelude to enticing aromas of blackberry and lavender. The palate's silky texture is complimented by dark chocolate, worn leather, pipe tobacco and cassis. The long, luxurious finish is supported by fine-grained tannins and accentuated by blackberry and cedar. This structured cabernet sauvignon is expressing itself beautifully now and is also cellar worthy. Alcohol 14.3%