

PAUL HOBBS

2010 CABERNET SAUVIGNON STAGECOACH VINEYARD NAPA VALLEY

VINEYARD

- Owner/Mgr: Jan Krupp
- Appellation: Napa Valley
- Clonal Selection: 337
- Planted: 1997
- Site: Southwest exposure; mountaintop with rocky, red volcanic, clay-loam soils
- Yield: 2.4 tons/acre

HARVEST

- Harvest Date: October 20
- Harvest Brix: 25.8°
- Growing Season: 2010 graced Napa County with a long, cool spring. In March, the young tender vine buds were protected from frost by blankets of fog. As summer approached, the fog lingered on the coastline, which kept Napa's evenings, nights and early mornings cool and damp. Mid-days were warm and occasional heat spikes in late summer and early fall encouraged ripening. The wines from 2010 are structured and bright.

WINEMAKING

- Hand-harvested grapes
- Fermented in small, closed-top stainless steel fermentors with indigenous yeasts
- 5-day cold soak, 25 days total maceration
- Spontaneous malolactic fermentation in barrels
- Aged 20 months in French oak barrels; 100% new
- Varietal Composition: 100% Cabernet Sauvignon
- Unfined and unfiltered; bottled June 2013

NOTES

- Stagecoach Vineyard sits atop high-elevation Atlas Peak, in Napa Valley. The terrain is the stuff of cowboy films: giant red boulders dot the land; the soil is crushed, chalky stone; and the afternoon sun beats down on the side of the mountain. The vines struggle tremendously, resulting in a defined, flavorful and intense wine. Dense ruby purple in color, it offers aromas of red and black currants, crushed rocks and tobacco leaf. Savory, broad and expansive, the concentrated palate delivers blueberries, blackberries, gravel and wet slate. Muscular tannins mingle with a touch of vanillin, and lead to a powerful finish. Alcohol 14.9%