

PAUL HOBBS

2010 CABERNET SAUVIGNON BECKSTOFFER TO KALON VINEYARD OAKVILLE, NAPA VALLEY

VINEYARD

- Owner/Mgr: Andy Beckstoffer
- Appellation: Napa Valley
- Clonal Selection: 4
- Planted: 1996
- Site: Situated on the Oakville bench; lightly colored gravelly soils with high mineral content
- Yield: 2.8 tons/acre

HARVEST

- Harvest Date: October 20
- Harvest Brix: 26.0°
- 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, 28 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

- Working with this iconic vineyard for nearly three decades, Paul has developed an intuitive understanding of the land and how the vines thrive in this microclimate. He selects specific rows of grapes which contribute to the wine's formidable complexity and refinement. Its black garnet hues express aromas of violets, exotic spices, carob and wet stone. Silky and rich, the wine is powerfully charged with intricate layers of graphite, leather and toasted almond wood. The super-fine, velvety mid-palate crescendos toward a seemingly endless finish. Alcohol 15.0%