

PAUL HOBBS

2011 CABERNET SAUVIGNON NAPA VALLEY

VINEYARD

- Properties: Nathan Coombs Estate, State Lane, Beckstoffer Dr. Crane, Beckstoffer Las Piedras, Stagecoach
- Clonal Selections: 1, 4, 7, 337
- Sites: Various sites and exposures; various soils
- Yields: 1.8 – 3.4 tons/acre

HARVEST

- Harvest Dates: October 28 – November 2
- Harvest Brix: 24.8° – 26.6°
- Growing Season: Spring and early summer rains gave way to a mild growing season with even ripening and a historically late harvest. The 2011 vintage will be remembered as a year with challenging weather that produced a smaller harvest with very good wines which are striking in their elegance.

WINEMAKING

- Hand-harvested grapes
- Fermented in closed-top stainless steel fermentors with indigenous yeasts
- 5-7 day cold soak, 26-30 days total maceration
- Spontaneous malolactic fermentation in barrels
- Aged 20 months in French oak; 65% new
- Varietal composition: 95% cabernet sauvignon, 3% petit verdot, 1% malbec, 1% cabernet franc
- Unfined and unfiltered; bottled June 2013

NOTES

- Bordeaux-like in structure and purity, our 2011 Napa Valley Cabernet Sauvignon is both svelte and succulent. In addition to our Nathan Coombs Estate, sourcing for this wine includes Beckstoffer Dr. Crane, Beckstoffer Las Piedras and Stagecoach vineyards. These properties, whose prestige we have helped build, represent the best of Napa Valley. We are able to farm each as our own, via long-term contracts defined down to the block, row and vine. Aromas include cassis, lavender, fresh crushed sage, black olive and cedar. The generous and savory palate excites with black fig, dark chocolate, tobacco leaf, and graphite. The wine finishes long and pure with an element of fine, damp black clay. Alcohol 14.8%