

# PAUL HOBBS

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## 2011 CABERNET SAUVIGNON BECKSTOFFER TO KALON VINEYARD OAKVILLE, NAPA VALLEY

### VINEYARD

- Owner: Andy Beckstoffer
- Clonal Selection: 4
- Rootstock: 039-16
- Plant Date: 1996
- Soils: lightly colored gravelly soils with high mineral content
- Exposure: Situated on the Oakville bench
- Trellis: Bilateral cordon
- Yield: 1.4 tons/acre

### GROWING SEASON

- Summary: The 2011 growing season will be remembered for challenging weather, low yields, and a historically late harvest. Spring and early summer rains contributed to a cool, wet growing season. In response to slower maturation due to these conditions, we dropped over half of the fruit onto the ground to enhance overall ripening. The resulting wines are Bordeaux-like in character; striking in their restraint, complexity and elegance.
- Harvest Date: October 19<sup>th</sup>
- Harvest Brix: 25.4°

### WINEMAKING

- Hand harvested at night
- Hand sorted, cold
- Fermented with indigenous yeasts in closed-top, stainless steel tanks
- 6 day cold soak, 31 days total maceration
- Spontaneous malolactic fermentation in barrels
- Aged 20 months in French oak barrels, 100% new
- Coopers: Taransaud, Darnajou, Marcel Cadet, Radoux
- Varietal Composition: 100% Cabernet Sauvignon
- Unfined and unfiltered; bottled June 2013

### NOTES

- Sourced from favored rows within the acclaimed C2 block of Beckstoffer To Kalon Vineyard, this elegant wine exudes class and refinement with aromas of black currant, blackberry, boysenberry, red cherry, forest floor, cedar, tobacco, Oolong tea, vanilla and pie crust. The mouthfeel is broad and complex with mature, fine tannins and vibrant acidity providing a frame for the cascading red and black fruits that persist through the very long finish. We recommend decanting this wine in its youth. Alcohol 14.7%