

PAUL HOBBS

2011 CABERNET SAUVIGNON STAGECOACH VINEYARD NAPA VALLEY

VINEYARD

- Owner: Jan Krupp
- Clonal Selection: 337
- Rootstock: 110r
- Plant Date: 1997
- Soils: Mountaintop with rocky, red volcanic, clay-loam soils
- Exposure: Southwest
- Trellis: Bilateral cordon
- Yield: 2.3 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: November 1st
- Harvest Brix: 26.1°

WINEMAKING

- Hand harvested at night
- Hand sorted, cold
- Fermented with indigenous yeasts in closed-top, stainless steel tanks
- 6 day cold soak, 27 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

- The renowned Stagecoach Vineyard sits atop high-elevation Atlas Peak, in Napa Valley. It's rocky, rustic terrain forces the vines to struggle, and the wines these grapes produce are intensely colored and flavored. A deep garnet hue, this 2011 cabernet sauvignon is expressive with aromas of briary blackberry, tart red cherry, leather, black olive and licorice. Firm, ripe tannins add gravitas to the mouthfeel as savory flavors of cassis and sage coat the palate. The finish is long and chewy. We recommend decanting this wine in its youth. Alcohol 14.8%

