

PAUL HOBBS

2012 PINOT NOIR HYDE VINEYARD CARNEROS, NAPA VALLEY

VINEYARD

- Owner/Mgr: The Larry Hyde Family
- Appellation: Carneros, Napa Valley
- Clonal Selections: Beba, Calera
- Planted: 1994, 2008
- Site: Hillside, eastern exposure; alluvial sandy-clay loam soils
- Yields: 1.0 – 2.9 tons/acre

HARVEST

- Harvest Date: September 22 & September 24
- Harvest Brix: 24.8° – 25.2°
- Growing Season: 2012 has been described by many as “textbook perfect,” with both yields and quality being well above average. The growing season was long and mild, leading to even ripening, and harvest was completed before the first storm of the season arrived in late October. The wines from 2012 are expressive, balanced and delicious!

WINEMAKING

- Hand-harvested grapes
- Fermented in small, open-top stainless steel fermenters with indigenous yeasts
- 5-day cold soak, 15-16 days total maceration
- Hand-punched cap
- Direct to press; 4% whole cluster
- Spontaneous malolactic fermentation in barrels
- Aged 11 months in French oak barrels; 59% new
- Unfined and unfiltered; bottled August 2013

NOTES

- Brilliant ruby in color, this wine has intriguing aromas of black raspberry, damp forest floor, brown sugar, and cocoa powder. The texture on the palate is rich, silky and pure, with kirsch, black tea and vanilla bean leading to a polished finish with nice acidity and a touch of earthy minerality. 14.3%