

PAUL HOBBS

2012 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: 4.1 tons/acre

GROWING SEASON

- Summary: The 2012 growing season has been described by many as “textbook perfect”. Temperate summer days moderated plant growth, contributing to smaller cluster and berry size during lag phase, leading to increased concentration of flavors. An idyllic Indian summer finished the maturation process, producing fruit with exceptional character and intensity.
- Harvest Date: October 21th
- Harvest Brix: 25.9°

WINEMAKING

- Hand harvested at night
- Hand sorted, cold
- Fermented with indigenous yeasts in closed-top, stainless steel tanks
- 6 day cold soak, 33 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 2014

NOTES

- Sourced from favored rows within the acclaimed C2 block of Beckstoffer To Kalon Vineyard, this elegant wine exudes class and refinement. It is dark violet in hue with aromas of blueberry, lavender, balsa, wet stone, vanilla and biscotti. Velvety tannins give this wine a luxurious mouthfeel that is punctuated by bright elegant flavors of boysenberry pie, mocha, pipe tobacco, salted caramel, and shale. A refined finish of black fruit, tar and wet earth persist for more than a minute long. We recommend decanting this wine in its youth. Alcohol 14.8%