

PAUL HOBBS

2013 PINOT NOIR HYDE VINEYARD CARNEROS, NAPA VALLEY

VINEYARD

- Owners: Larry Hyde
- Clonal Selection: Beba, Calera
- Rootstock: St. George, 101-14
- Plant Date: 1994, 2008
- Soils: Haire Series alluvial sandy-clay loam
- Exposure: Eastern exposure
- Trellis: Bilateral & unilateral cordon
- Yield: 2.0 tons/acre

GROWING SEASON

- Summary: 2013 was a phenomenal growing season in just about every way. A warm, dry spring led to early bud break, limited canopy vigor and berry size, and created ideal conditions through bloom and fruit set. An abundance of long sunny days, with only one heat spike in early July, resulted in even ripening and an early harvest with exceptional flavor development. The 2013 vintage offers very high quality wines that are striking in their balance and expression.
- Harvest Date: September 6th & 7th
- Harvest Brix: 24.9°

WINEMAKING

- Hand-harvested; picked at night
- Hand-sorted while still cold from the field; 6% whole cluster inclusion
- 5-day cold soak, 16 days total maceration
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- Gentle punchdowns and pumpovers
- Aged 15 months in French Oak barrels; 58% new
- Coopers: Cadus, Damy, Louis Latour, Francois Frères, Marques
- Spontaneous malolactic fermentation in barrel
- Unfined and unfiltered; bottled August 2014

NOTES

- The 2013 vintage of this long-time favorite in our portfolio is deep ruby red in color with expressive aromas of blueberry, black cherry, brown sugar, and sandalwood. The broad and supple mouthfeel reveals a cascade of berries and baking spices that flow into the long, silky finish. Alcohol 14.1%