

PAUL HOBBS

2012 CABERNET SAUVIGNON STAGECOACH VINEYARD NAPA VALLEY

VINEYARD

- Owner: Jan Krupp
- Clonal Selection: 7
- Rootstock: St. George
- Plant Date: 1997
- Soils: Mountaintop with rocky, red volcanic, clay-loam soils
- Exposure: Southwest
- Trellis: Bilateral cordon
- Yield: 3.1 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 19th
- 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, 30 days total maceration
- Spontaneous malolactic fermentation in barrels
- Aged 20 months in French oak barrels, 87% new
- Coopers: Taransaud, Darnajou, Marcel Cadet, Radoux, and Marques
- Varietal Composition: 100% Cabernet Sauvignon
- Unfined and unfiltered; bottled June 2014

NOTES

- The renowned Stagecoach Vineyard sits atop high-elevation Atlas Peak, in Napa Valley. It’s rocky, rustic terrain forces the vines to struggle, producing intensely colored and flavored wines. With a rich maroon hue, this 2012 Cabernet Sauvignon leads with expressive aromas of cassis, blueberry, leather, and dark chocolate. The palate is tightly structured with intense flavors of black olive, rhubarb pie, plum and menthol. The ripe and broad tannins provide for a very long finish. We recommend decanting this wine in its youth. Alcohol 14.7%