

1997
PAUL HOBBS
CABERNET SAUVIGNON
NAPA VALLEY

VINEYARD

- ◆ OWNER/MANAGER: THE HYDE FAMILY/LARRY HYDE
- ◆ APPELLATION: CARNEROS, NAPA VALLEY
- ◆ CLONE: SEE
- ◆ VINEYARD AGE: 14 YEARS
- ◆ SITE: HILLSIDE, ALLUVIAL SANDY-CLAY LOAM, EAST, SOUTHEAST EXPOSURE
- ◆ YIELD: 3.4 TONS/ACRE

HARVEST

- ◆ HARVEST DATES: SEPTEMBER 30
- ◆ HARVEST BRIX: 25.2°
- ◆ GROWING SEASON: THE WARM, DRY SOILS AT THE END OF FEBRUARY TRIGGERED BUDBREAK A MONTH EARLY. A TEMPERATE SUMMER WITH MODERATE, STEADY TEMPERATURES ALLOWED THE FRUIT TO REACH OPTIMAL MATURITY WITH GOOD HANG TIME FOR THE FULL DEVELOPMENT OF CHARACTER AND FLAVORS.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 5-DAY COLD MACERATION, 28 DAYS TOTAL MACERATION
- ◆ FERMENTATION WITH INDIGENOUS YEAST
- ◆ MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 22-MONTHS IN FRENCH DEMPLOS AND TARANSAUD , AND AMERICAN DEMPLOS AND SEGUIN MOREAU OAK BARRELS, 45% NEW
- ◆ UNBLENDED, UNFINED; BOTTLED AUGUST 1999

TASTING NOTES

- ◆ CEDAR NOTES MINGLED WITH GREEN OLIVE AND DRIED HERB AROMAS. IN THE MOUTH THE WINE OPENS WITH DARK CHERRY AND SAGE FLAVORS. THERE IS A LOVELY STRUCTURE AND PALATE BALANCE WITH AN OVERALL IMPRESSION OF SWEET RICHNESS. ALCOHOL 13.9%

405 CASES PRODUCED.