

PAUL HOBBS

2014 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: 2.4 tons/acre

GROWING SEASON

- Summary: 2014 was the third straight outstanding growing season in a row, following the excellent 2012 and 2013 vintages. Dry winter and spring conditions limited canopy vigor, and a warm growing season with a lack of extreme heat spikes resulted in prolonged, even ripening through harvest. The resulting wines possess great site specificity, depth and quality.
- Harvest Date: September 6th
- Harvest Brix: 25.0°

WINEMAKING

- Hand-harvested; picked at night
- Hand-sorted while still cold from the field; 5% whole cluster inclusion
- 5-day cold soak, 15 days total maceration
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- Gentle punchdowns and pumpovers
- Aged 11 months in French Oak barrels; 63% new
- Coopers: Cadus, Damy, Louis Latour, Francois Frères, Marques
- Spontaneous malolactic fermentation in barrel
- Unfined and unfiltered; bottled August 2015

NOTES

- Dense violet in color, this exceptional pinot noir sets the stage with aromas of blue fruits and dried sage. Supple and earthy, the wine opens slowly with ripe flavors of blackberry, black cherry and hints of potpourri. The rich concentration of the wine is complemented by supple tannins and fresh acidity. Alcohol 14.2%