

# PAUL HOBBS

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## 2013 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: 3.8 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 29<sup>th</sup>
- Harvest Brix: 25.7°

### WINEMAKING

- Hand-harvested, picked at night
- Hand-sorted, while still cold from the field
- Fermented with indigenous yeasts in small closed-top, stainless steel tanks
- 6-day cold soak, 30 days total maceration
- Gentle pumpovers and delestage
- Spontaneous malolactic fermentation in barrels
- Aged 20 months in French oak barrels, 100% new
- Coopers: Taransaud, Darnajou, Marcel Cadet, Radoux, Baron, Marques
- Varietal Composition: 100% Cabernet Sauvignon
- Unfined and unfiltered; bottled June 2015

### NOTES

- From block C2 of Andy Beckstoffer's storied To Kalon Vineyard, one of Napa Valley's greatest terroirs, this wine's brooding aromas of rich crème de cassis, clove, dark chocolate and savory forest floor mingle with notes of ripe black cherry and pencil shavings evoking the most magnificent of Bordeaux's Pauillacs. Structured around the rich, velvety tannins that are To Kalon's signature, the wine is vibrant and long. Aged 20 months in French oak barrels, 100% new.