

PAUL HOBBS

2014 CABERNET SAUVIGNON

NATHAN COOMBS ESTATE

COOMBSVILLE, NAPA VALLEY

VINEYARD

- Owner: Paul Hobbs Winery
- Clonal Selection: 337, 214 (cabernet franc)
- Rootstock: 110r, 3309 (cabernet franc)
- Plant Date: 2002, 2007
- Soils: Guenoc Rock Outcrop Complex, Haire Loam, Haire Clay Loam and Sobranate Loam
- Exposure: Southwestern exposure
- Trellis: Bilateral Cordon
- Yield: 3.8 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: October 9th - 20th
- Harvest Brix: 25.8°

WINEMAKING

- Hand-harvested, picked at night
- Hand-sorted while still cold from the field
- Fermented in small, closed top, stainless steel tanks with indigenous yeasts
- 6-day cold soak, 29 days total maceration
- Spontaneous malolactic fermentation in barrels
- Gentle pumpovers and delestage
- Aged 20 months in French oak barrels; 100% new
- Coopers: Taransaud, Baron, Darnajou, Radoux
- Varietal Composition: 98% cabernet sauvignon, 2% cabernet franc
- Unfined and unfiltered; bottled June 2016

NOTES

- Situated on gently sloped terrain, this estate Coombsville AVA vineyard produces wine of great character with its moderate climate and unusual soil composition. An inky black color with a vivid purple rim, this wine invites with seductive aromatics of lavender, dried herbs, black cherry and cassis. The palate is vibrant with finely sculpted layers of dark chocolate and blackberry tart interwoven with moist earth and crushed granite. Bold, chewy tannins and balanced acidity complete this wine that offers focus, complexity and powerful structure.