

# PAUL HOBBS

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## 2015 PINOT NOIR HYDE VINEYARD CARNEROS, NAPA VALLEY

### VINEYARD

- Owner: 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: 1.7 tons/acre

### GROWING SEASON

- Summary: The 2015 vintage began in late winter due to unseasonably warm temperatures leading to an early bud break, and thus an elongated growing season. Overall yields were lighter than average with smaller cluster and berry size as a result of cooler temperatures during bloom and the third consecutive year of drought. The resultant wines show increased concentration of flavors with wonderful balance and round textures.
- Harvest Date: September 6<sup>th</sup>
- Harvest Brix: 25.0°

### WINEMAKING

- Hand-harvested, picked at night
- Hand-sorted while still cold from the field; 5% whole cluster inclusion
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- Spontaneous malolactic fermentation in barrel
- 5-day cold soak, 15 day maceration
- Gentle punchdowns and pumpovers
- Aged 11 months in French oak barrels; 63% new
- Coopers: Francois Frères, Cadus, Damy, Louis Latour, Leroi, Remond, Atlier
- Unfined and unfiltered; bottled August 2016

### NOTES

- Dense violet in color, this elegant wine from Larry Hyde's vineyard intrigues with an aromatic medley of blueberry, violets, and dried sage. The supple and earthy palate gives way to ripe flavors of blackberry, black cherry and hints of lavender and herbal spices. This richly textured wine integrates fine, velvety tannins, clean minerality, and balanced acidity that grace the lingering finish. Alcohol 14.2%