

PAUL HOBBS

2001 CABERNET SAUVIGNON NAPA VALLEY

VINEYARDS

- ◆ VINEYARDS: DR. CRANE VINEYARD, ST. HELENA, NAPA/ BECKSTOFFER, TO-KALON VINEYARD, OAKVILLE, NAPA/ STAGECOACH VINEYARD, NAPA, HYDE VINEYARD CARNEROS NAPA/ MICHAEL BLACK VINEYARD, NAPA
- ◆ APPELLATION: NAPA VALLEY
- ◆ CLONES: 337 & 4 / 7 / SEE
- ◆ AGE: 4 YEARS TO 15 YEARS

HARVEST

- ◆ HARVEST DATES: SEPTEMBER 19TH – OCTOBER 17TH, 2001
- ◆ HARVEST BRIX: 22.8° - 26°
- ◆ GROWING SEASON: DILIGENT WORK IN THE VINEYARD TO LIMIT A LARGE CROP SET HELPED OPTIMIZE FLAVOR INTENSITY AND RICHNESS IN THE GRAPES. COOL WEATHER IN LATE SEPTEMBER AND OCTOBER EXTENDED THE HARVEST PROVIDING FOR ENHANCED FLAVOR DEVELOPMENT.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN SMALL, OPEN-TOP STAINLESS STEEL FERMENTORS
- ◆ 4-5 DAY COLD MACERATION, 20 DAYS TOTAL MACERATION
- ◆ FERMENTATION WITH INDIGENOUS YEAST
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARREL
- ◆ AGED 20-MONTHS IN DEMPTOS AND TARANSAUD FRENCH OAK BARRELS, 72 % NEW
- ◆ UNFINED AND UNFILTERED; BOTTLED JUNE 25 AND 26, 2002
- ◆ VARIETAL COMPOSITION: CABERNET SAUVIGNON 87% /PETITE VERDOT 7 % / CABERNET FRANC 3% /MERLOT 3%

NOTES

- ◆ BRILLIANT, DEEP BLUE COLOR WITH A BLACK HUE. INTENSE AROMAS OF BLACKBERRY AND CASSIS. CONCENTRATED FLAVORS OF JUICY CHERRY AND BLACK RASPBERRY WITH A VERY LONG FINISH. BEAUTIFULLY BALANCED ALCOHOL 14.5%

2,980 CASES PRODUCED