

PAUL HOBBS

2016 PINOT NOIR HYDE VINEYARD CARNEROS, NAPA VALLEY

VINEYARD

- Owner: Larry Hyde
- Clonal selection: Beba, Calera
- Rootstock: 101-14, 420a, 3309
- Plant Date: 1994, 2008
- Soils: Haire loam and Bressa-Dibble; weathered sandstone and shale
- Exposure: 2-30% slope, northeast and southeast
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cane
- Yield: 2.0 tons/acre

GROWING SEASON

Relative to the preceding three years, the 2016 growing season was notably cooler, with lower than average daytime highs and colder nights. Though harvest commenced a week earlier than typical, the weather remained stable throughout the ripening phase with no significant heat spikes. The result was balanced fruit of optimal quality and a short harvest period, concluding within a two to three-week timeline.

HARVEST

- Hand-harvested at night, sheers only
- Harvest dates: September 7th

WINEMAKING

- Hand-sorted while still cold from the field
- 9% whole cluster inclusion
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- 5-6 day cold soak, 14 day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 10 months in French oak barrels; 59% new
- Coopers: Cadus, Damy, Francois Frères, Louis Latour
- Bottled unfined and unfiltered;

TASTING NOTES

Garnet with a deep violet core, the 2016 Hyde Vineyard Pinot Noir is refinement, balance, restraint, and precision encapsulated in a single wine. Elegant aromas of confiture, Rainier cherry, iron and clay waft delicately from the glass. On the palate, high-toned wild berry, savory game, and a touch of clove are framed by ultrafine-grained tannins and bright acidity. Try with thinly sliced saucisson sec, or a classic duck confit salad with peppery arugula. Serve at 50°-55° F.