

PAUL HOBBS

2002 CABERNET SAUVIGNON NAPA VALLEY

VINEYARDS

- ◆ VINEYARDS: BECKSTOFFER TO KALON (OAKVILLE), HYDE (CARNEROS), STAGECOACH (OAKVILLE), AND DR. CRANE (ST. HELENA)
- ◆ CLONES: 337, 4, 7, SEE, 6, AND 1
- ◆ AGE: 4 YEARS TO 16 YEARS

HARVEST

- ◆ HARVEST DATES: SEPTEMBER 19 – OCTOBER 18
- ◆ HARVEST BRIX: 25.8° – 26.5°
- ◆ GROWING SEASON: FOLLOWING VERAISON, CONDITIONS WERE IDEAL THROUGHOUT A LONG GROWING SEASON. WARM DAYS AND COOL NIGHTS PRODUCED A BALANCED CROP WITH LIGHTER THAN AVERAGE YIELDS, ALLOWING FOR MAXIMUM DEVELOPMENT OF FLAVORS, COMPLEXITY AND COLOR IN THE GRAPES. MARKED BY MASSIVE TANNINS AND BALANCED ACIDITY, THIS VINTAGE WILL LIKELY PRODUCE SOME OF THE BEST WINES OF THE DECADE.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN 5-TON OPEN TOP AND 5-8 TON CLOSED-TOP STAINLESS STEEL FERMENTORS WITH INDIGENOUS YEASTS
- ◆ 6-7 DAY COLD SOAK, 25-30 DAYS TOTAL MACERATION
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS
- ◆ AGED 20 MONTHS IN OAK BARRELS (92% FRENCH; 8% AMERICAN); 70% NEW
- ◆ VARIETAL COMPOSITION: CABERNET SAUVIGNON 97% / PETITE VERDOT 2% / CABERNET FRANC 1%
- ◆ UNFINED AND UNFILTERED; BOTTLED JUNE 2004

NOTES

- ◆ DEEP GARNET IN COLOR, THIS WINE HAS AROMAS OF MILK CHOCOLATE, DARK, ROASTED COFFEE AND PLUM WHICH OPEN TO AN IMPRESSIVE PALATE WITH A CORE OF BLACK STONE FRUIT, CASSIS AND TOASTED PECANS. IT FINISHES WITH FIRM, CHEWY TANNINS, SMOKE AND SPICE. ALCOHOL 14.7%

3,723 CASES PRODUCED