

Paul Hobbs

2003 Cabernet Sauvignon Napa Valley

Vineyards

- ◆ Properties: Beckstoffer To Kal on (Oakville), Hyde (Carneros), Stagecoach (Napa Valley), Dr. Crane (St. Helena) and Michael Black (Napa Valley)
- ◆ Clones: Black, 1, 4, 6, 7, 337
- ◆ Vine Age: 7 years to 17 years
- ◆ Yield: 2.5 – 4 tons/acre

Harvest

- ◆ Harvest Dates: September 17 – October 22
- ◆ Harvest Brix: 25.5° – 27°
- ◆ Growing Season: The growing season was comprised of cool spring weather followed by moderate temperatures throughout summer. Consistent work in the vineyard was required to maximize sun exposure and encourage full flavor development in the fruit. Much needed hot weather in mid-September secured an excellent harvest (crop).

Winemaking

- ◆ Hand-harvested grapes
- ◆ Fermented in 5-8 ton closed-top stainless steel fermentors with indigenous yeasts
- ◆ 4-7 day cold soak, average 29 days total maceration
- ◆ Spontaneous malolactic fermentation in barrels; 5 to 6 months completion
- ◆ Aged 21 months in oak barrels (90% French; 10% American); 74% new
- ◆ Varietal Composition: Cabernet Sauvignon 94% / Merlot 6%
- ◆ Unfined and unfiltered; bottled July 2005

Notes

- ◆ The 2003 shows an exquisite deep red/black hue in the glass, and the nose offers rich aromas of opulent dark fruit and roasted coffee with deftly applied toasty oak. This immense wine reveals a core of decadent chocolate, black stone fruit and cassis harmoniously layered with cigar and graphite. Well-proportioned and rich with sweet and chewy tannins, it boasts complexity and muscularity with an enduring finish. Alcohol 14.7%

3,623 cases produced