

PAUL HOBBS

2004 CABERNET SAUVIGNON NAPA VALLEY

VINEYARDS

- ◆ PROPERTIES: BECKSTOFFER TO KALON (OAKVILLE), HYDE (CARNEROS), STAGECOACH (NAPA VALLEY), DR. CRANE (ST. HELENA)
- ◆ CLONES: 337, 4, 7, 6
- ◆ VINE AGE: 8 YEARS TO 18 YEARS
- ◆ YIELD: 2.5 – 4.5 TONS/ACRE

HARVEST

- ◆ HARVEST DATES: SEPTEMBER 9 – OCTOBER 16
- ◆ HARVEST BRIX: AVERAGE: 25.2°
- ◆ GROWING SEASON: WARM WEATHER IN SPRING LED TO AN EARLY BUDBREAK. A SUMMER OF UNUSUALLY HIGH TEMPERATURES RESULTED IN A VERY EARLY HARVEST. CONSISTENT WORK IN THE VINEYARDS WAS THE KEY TO KEEPING VINES AND FRUIT IN BALANCE AND ASSURING EVEN RIPENING. THE RESULTING CABERNETS ARE BOLD WINES, WITH GREAT DENSITY AND LOTS OF CHEWY TANNINS.

WINEMAKING

- ◆ HAND-HARVESTED GRAPES
- ◆ FERMENTED IN 10 TON CLOSED-TOP STAINLESS STEEL FERMENTORS WITH INDIGENOUS SELECTED YEASTS
- ◆ 5 DAYS COLD SOAK, AVERAGE 28 DAYS TOTAL MACERATION
- ◆ SPONTANEOUS MALOLACTIC FERMENTATION IN BARRELS; 3 MONTHS TO COMPLETION
- ◆ AGED 20 MONTHS IN FRENCH OAK BARRELS FROM TARANSAUD, ALAIN FOUQUET, DEMPTOS, BOSSUET, AND SYLVAIN ; 70% NEW
- ◆ UNFINED AND UNFILTERED; BOTTLED JULY 2006
- ◆ 100% CABERNET SAUVIGNON

NOTES

- ◆ BLACK GARNET IN COLOR, THE NOSE IS PERFUMED WITH BLACK CHERRY, DUSTY ROSE AND TEA. THE PALATE IS FULL-THROTTLE IN FLAVOR AND SILKY IN TEXTURE, WITH CASSIS, MOCHA AND CIGAR BOX THAT CARRY THROUGH THE MID-PALATE AND LEAD TO A SPICY FINISH AND FINE, CHEWY TANNINS. ALCOHOL 14.7%