

# PAUL HOBBS

---

## 2006 CABERNET SAUVIGNON NAPA VALLEY

### VINEYARD

- Properties: Beckstoffer To Kalon (Oakville), Hyde (Carneros), Stagecoach (Napa Valley), Beckstoffer Dr. Crane (St. Helena)
- Clonal Selection: 337, 4, 7, See, Weimer
- Sites: Various sites and exposures; various soils
- Yields: 2.4 – 3.9 tons/acre

### HARVEST

- Harvest Dates: October 16 – November 29
- Harvest Brix: 25.6°- 26°
- Growing Season: 2006 was slightly cooler overall than 2005 and began with delayed bud break due to an unusually long, wet spring. Warmer, drier weather prevailed in May and June. The crop set was smaller than that of 2005. A mid-July heat spike accelerated ripening through summer, helping compensate for the slow start to the growing season. Cooler October weather offered extended hang time and allowed for a well-paced harvest of outstanding quality, with fruit boasting excellent density, aromatics and acidity.

### WINEMAKING

- Hand-harvested grapes
- Fermented in closed-top stainless steel fermentors with indigenous selected yeasts
- 5-to-7-day cold soak, 28 to 34 days total maceration
- Spontaneous malolactic fermentation in barrels
- Aged 20 months in French oak; 62% new
- Varietal Composition: 98% Cabernet Sauvignon, 2% Cabernet Franc
- Unfined, unfiltered; bottled June 2008

### NOTES

- Our Napa Valley Cabernet Sauvignon derives substantial depth and breadth of character from the diverse terroirs represented by its superb source vineyards. Dense garnet color accompanies an alluring nose, abundant with cassis, white pepper and tobacco leaf. Concentrated flavors of blackberry, graphite and bittersweet cocoa explode over a velvety palate, interweaving with ripe, supple, well-integrated tannins and notes of cedar and toast to create a memorable finish. Alcohol 14.7%