

# PAUL HOBBS

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## 2007 CABERNET SAUVIGNON NAPA VALLEY

### VINEYARD

- Properties: Beckstoffer To Kalon (Oakville), Hyde (Carneros), Stagecoach (Napa Valley), Beckstoffer Dr. Crane (St. Helena)
- Clonal Selections: 337, 4, 7, 332, See, Weimer
- Sites: Various sites and exposures; various soils
- Yields: 3.0 – 4.0 tons/acre

### HARVEST

- Harvest Dates: September 9 – October 14
- Harvest Brix: 26.1°
- Growing Season: The 2007 growing season was preceded by a mild, dry winter. Bud break came early, setting a crop of highly concentrated berries in small clusters. Summer brought ideal weather with warm, even temperatures through veraison. Late summer brought several heat spikes followed by moderate temperatures that prevailed through harvest. Fruit had ample time for phenolics as well as sugars to reach optimum levels. The result was a slow, steady harvest of exceptional quality, with wines showing great intensity and structure.

### WINEMAKING

- Hand-harvested grapes
- Fermented in closed-top stainless steel fermentors with indigenous selected yeasts
- 4-day cold soak, 29 days total maceration
- Spontaneous malolactic fermentation in barrels
- Aged 20 months in French oak; 65% new
- Varietal Composition: 98% Cabernet Sauvignon, 2% Cabernet Franc
- Unfined and unfiltered; bottled June 2009

### NOTES

- The diverse terroirs of four hallmark vineyards (Beckstoffer To Kalon, Hyde, Stagecoach and Beckstoffer Dr. Crane) harmonize in dense concentration for a multi-dimensional cabernet sauvignon of great depth and length. Aromas of lavender, anise and baker's cocoa are the prelude to a firmly-structured, deep garnet palate of black currant, cassis and fresh tobacco. Subtle floral accents and bolder graphite notes persist through the mid-palate, leading to an earthy, lengthy finish that finds tannins and subtle acidity in perfect balance. Alcohol 14.9%