

PAUL HOBBS

2008 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, See, Weimer
- Sites: Various sites and exposures; various soils
- Yields: 1.1 – 4.0 tons/acre

HARVEST

- Harvest Dates: October 3 – October 23
- Harvest Brix: 25.4° – 26.0°
- Growing Season: 2008 began with an exceptionally dry spring and early budbreak. Frosts in April significantly lowered cluster counts. Weather stabilized and warmed through summer, with warmer temperatures continuing through harvest. A smaller crop of high quality fruit was able to ripen fully and evenly, developing an excellent balance of sugars and acid. Overall, the 2008 wines are bright and expressive with well-articulated flavors.

WINEMAKING

- Hand-harvested grapes
- Fermented in closed-top stainless steel fermentors with indigenous selected yeasts
- 5-day cold soak, 29 days total maceration
- Spontaneous malolactic fermentation in barrels
- Aged 20 months in French oak; 72% new
- Varietal Composition: 96% cabernet sauvignon, 4% cabernet franc
- Unfined and unfiltered; bottled June 2010

NOTES

- Our 2008 Napa Valley Cabernet derives substantial depth and breadth of character from the diverse terroir represented by these four hallmark vineyards. Concentrated aromas of black currant, mocha and tobacco leaves reveal themselves as this deep crimson wine opens in the glass. A dense, viscous palate coats the mouth with boysenberry, red currant, clove and cassis. Velvety tannins weave together with layers of vanillin, baker's cocoa, anise and cedar to create a lengthy, expressive finish. Alcohol 14.8%