

PAUL HOBBS

2007 CABERNET SAUVIGNON

HYDE VINEYARD

CARNEROS, NAPA VALLEY

VINEYARD

- Owner/Mgr: The Hyde Family/Larry Hyde
- Appellation: Carneros, Napa Valley
- Clonal Selection: See
- Vine Age: Planted in 1987
- Site: Hillside, east-southeast exposure; alluvial, sandy-clay loam
- Yields: 2.7 – 3.0 tons/acre

HARVEST

- Harvest Dates: October 14 – 15
- Harvest Brix: 26.3°
- 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 heat spikes in Napa Valley were mediated by the cooling ocean breezes that reach Carneros from the bay. 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 a single 5-ton closed-top stainless steel fermentor with indigenous yeasts
- 4-day cold soak, 32 days total maceration
- Spontaneous malolactic fermentation in barrels
- Aged 20 months in French oak barrels; 88% new
- Varietal Composition: 100% cabernet sauvignon
- Unfined and unfiltered; bottled June 2009

NOTES

- This sophisticated violet-hued cabernet sauvignon offers intense aromas of lavender, vanillin, earth and spice. The palate opens slowly to reveal layer after layer of dense, dark fruits; blueberry, black raspberry and cassis. Subtle undercurrents of black tea, sage and orange oil add further dimension as firm tannins and charcoal notes emerge to create a memorable finish. Alcohol 14.9%