

PAUL HOBBS

2015 CABERNET FRANC NATHAN COOMBS ESTATE COOMBSVILLE, NAPA VALLEY

VINEYARD

- Owner: Paul Hobbs Winery
- Clonal Selection: 214
- Rootstock: 3309
- Plant Date: 2007
- Soils: Guenoc Rock Outcrop Complex, Haire Loam, Haire Clay Loam and Sobranate Loam
- Exposure: Southwestern exposure
- Trellis: Bilateral Cordon
- Yield: 2.3 tons/acre

GROWING SEASON

A classic vintage with few seasonal extremes, set the stage for superior quality. An excellent bloom and set period were followed by a warm summer, lacking any significant heat spikes. Even ripening gave way to a marginally early harvest of up to a week; concluding with the last of the cabernet sauvignon being picked on October 22nd. The resulting wines boast site specificity, depth, and distinction.

HARVEST

- Hand-harvested at night, sheers only
- Harvest date: October 10th

WINEMAKING

- Hand-sorted while still cold from the field
- Fermented in small, closed top, stainless steel tanks with indigenous yeasts
- 5-day cold soak, 29 days total maceration
- Spontaneous malolactic fermentation in barrels
- Gentle pumpovers and delestage
- Aged 20 months in French oak barrels; 100% new
- Coopers: Taransaud, Baron, Darnajou, Radoux
- Varietal Composition: 90% cabernet franc, 9% cabernet sauvignon, 1% petit verdot
- Unfined and unfiltered; bottled June 2017

NOTES

Tucked in southeastern Napa Valley, our estate vineyard in Coombsville is situated on gently sloped terrain and features a unique combination of volcanic soils. Our inaugural release from this varietal wine brings to the table a deep garnet and demonstrates a splendid aromatic typicity with intense blackberry, red currant and dried sage. Full-bodied with layered flavors of tobacco leaf and graphite meet savory dark chocolate notes wrapped in firm tannins. Offering powerful structure and energizing acidity, the finish is long and complex. Serve at 50°-55° F.