

# PAUL HOBBS

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## 2015 CABERNET SAUVIGNON

NATHAN COOMBS ESTATE  
COOMBSVILLE, NAPA VALLEY

### VINEYARD

- Owner: Paul Hobbs Winery
- Clonal Selection: 337, 214 (cabernet franc), 400 (petite verdot)
- Rootstock: 110r, 3309 (cabernet franc, petite verdot)
- Plant Date: 2002, 2007
- Soils: Guenoc Rock Outcrop Complex, Haire Loam, Haire Clay Loam and Sobranate Loam
- Exposure: Southwestern exposure
- Trellis: Bilateral Cordon
- Yield: 2.5 -3.5 tons/acre

### GROWING SEASON

A true test of our vineyard team's mettle, the challenges of the 2015 season commenced early with cold, damp, windy conditions during bloom causing poor set, and unevenly ripened clusters - what is known as 'shot berries'. The remainder of the season steadied, and with much handwork and fruit thinning, delivered ripe and balanced fruit of high quality. Harvest was early across the board, a common occurrence when the vine carries a light crop.

### HARVEST

- Hand-harvested at night, sheers only
- Harvest date: October 10<sup>th</sup> – 16<sup>th</sup>

### WINEMAKING

- Hand-sorted while still cold from the field
- Fermented in small, closed top, stainless steel tanks with indigenous yeasts
- 5 day cold soak, 30 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, Marques
- Varietal Composition: 98% cabernet sauvignon, 1% cabernet franc, 1% petite verdot
- Unfined and unfiltered; bottled June 2017

### NOTES

Bold and precise, the wine exemplifies the Coombsville AVA by expressing the volcanic soils that run throughout the estate vineyard. A vivid purple rim surrounds an opaque core while penetrating aromas emerge from initial cassis and powdered chocolate, expanding to graphite and Herbs de Provence. An immediate burst of dark cherry and ripe blackberry intermingle with savory herbs and slate-like minerality against a backdrop of balanced acidity and firm tannins that brings tension to the powerful finish. Exquisite with roasted rack of lamb with butter beans and spring onions. Serve at 50°-55° F.