

# PAUL HOBBS

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## 2016 CABERNET FRANC

NATHAN COOMBS ESTATE  
COOMBSVILLE, NAPA VALLEY

### VINEYARD

- Owner: Paul Hobbs Winery
- Block: 8c
- 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: 2.2 tons/acre

### GROWING SEASON

The 2016 growing season was cooler on average than the previous three vintages, with lower temperatures during the day and cooler nights. Although harvest started a week earlier than average, weather remained stable throughout the growing season. No significant heat spikes took place during the ripening phase, yet fruit came in all at once over a two to three-week period. Overall, the 2016 delivers optimal quality and an expressive fruit profile.

### HARVEST

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

### WINEMAKING

- Hand-sorted while still cold from the field
- Fermented in small, closed top, stainless steel tanks with indigenous yeasts
- 5-day cold soak, 24 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, Boutes
- Varietal Composition: 94% cabernet franc, 5% cabernet sauvignon, 1% petit verdot
- Unfined and unfiltered; bottled June 2018

### TASTING NOTES

This varietal wine from block 8c of our estate vineyard presents deep garnet with a purple hue and opens with aromas of dried sage, red currant, black tea, and hint of graphite. The 2016 vintage speaks with dominant red fruit flavors and nicely integrated structure with raspberry, red plums and undercurrents of sweet chocolate and green peppercorns. Fine-grained tannins are offset by juicy acidity that makes this a playful wine through the long finish. Alcohol 14.7%