

# PAUL HOBBS

---

## 2016 CABERNET SAUVIGNON BECKSTOFFER DR. CRANE VINEYARD NAPA VALLEY

### VINEYARD

- Owner: Andy Beckstoffer
- Sourced from: a5: 0.51 acres | c2: 3.40 acres
- Clonal selection: 4, 337
- Rootstock: 110r
- Plant date: 1998
- Soils: Bale loam
- Exposure: 0-3% slope, full exposure
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cordon
- Yield: 3.8 – 4.6 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 5<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 day total maceration
- Gentle pumpovers and délestage
- Spontaneous malolactic fermentation in barrel
- Aged 20 months in French oak barrels; 100% new
- Coopers: Baron, Darnajou, Marcel Cadet, Radoux, Taransaud
- Varietal Composition: 100% Cabernet Sauvignon
- Unfined and unfiltered; bottled June 2018

### TASTING NOTES

True to its site in St. Helena, this assertive wine reveals deep ruby red and soars with aromatics of violets, pomegranate, black raspberry, and mocha. Undertones of red fruit wrap around a core of black currant, savory herbs, and an umami sensation that harmoniously integrate with silky tannins. As the mouth-feel expands, vibrant acidity drives the wine towards a lengthy, mineral-laced finish. This refined wine will pair beautifully with grilled strip loin alongside potato gratin and simple jus gras. Serve at 50°-55° F.