

PAUL HOBBS

2016 CABERNET SAUVIGNON NAPA VALLEY

VINEYARD

- Sources: Nathan Coombs Estate, Flat Rock, State Lane
- Clonal selection: 4, 337, 169, 7, 214 (cabernet franc), 400 (petite verdot)
- Rootstock: 110r, 101-14, 3309
- Sites: various sites, exposures, and soil types
- Yield: 2.0 – 4.8 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 7th – 13th

WINEMAKING

- Hand-sorted while still cold from the field
- Fermented in small, closed-top stainless steel tanks with indigenous yeasts
- 5 day cold soak, 28 day total maceration
- Gentle pumpovers and délestage
- Spontaneous malolactic fermentation in barrel
- Aged 20 months in French oak barrels; 67% new
- Coopers: Baron, Boutes, Darnajou, Marcel Cadet, Sylvain, Radoux, Taransaud
- Varietal composition: 95% cabernet sauvignon, 3% petit verdot, 2% cabernet franc
- Unfined and unfiltered; bottled June 2018

TASTING NOTES

From its alluring deep garnet to its engaging aromas of wild blackberry, cocoa, and dried sage, the wine is endowed with refinement and definition by sourcing from first-rate sites within the region. A core of succulent dark plum and black currant envelope the palate with delineated accents of lavender, tobacco and crushed graphite that hold through the long finish across fine-grained tannins and balanced acidity. Lovely with aged goat milk cheese and jamón ibérico or classic beef bourguignon. Serve at 50°-55° F.