

# PAUL HOBBS

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## 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 7<sup>th</sup> – 13<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, 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.