

PAUL HOBBS

2016 CABERNET SAUVIGNON

NATHAN COOMBS ESTATE
COOMBSVILLE, NAPA VALLEY

VINEYARD

- Owner: Paul Hobbs Winery
- Clonal Selection: 337, 400 (petit verdot)
- Rootstock: 110r, 3309 (petit 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: 3.2 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 vintage delivers optimal quality and an expressive fruit profile.

WINEMAKING

- Hand-harvested, picked at night
- Hand-sorted while still cold from the field
- Fermented in small, closed top, stainless steel tanks with indigenous yeasts
- 5-day cold soak, 32 day total maceration
- Spontaneous malolactic fermentation in barrels
- Gentle pumpovers and delestage
- Aged 20 months in French oak barrels; 100% new
- Coopers: Taransaud, Baron, Radoux, Marcel Cadet
- Varietal Composition: 99% cabernet sauvignon, 1% petit verdot
- Unfined and unfiltered; bottled June 2018

NOTES

This is the fifth vintage offering of this wine that was one of the first to carry the Coombsville name on its label. True to its site tucked in the southeast corner of Napa Valley, the wine reveals a deep purple rim surrounding an opaque core while an abundance of aromas emerge from dark chocolate and cigar leaf to blackcurrant and marinated black olives. An intensely structured palate of cassis, coriander, and dark cherry possess firm tannins amongst a backdrop of balanced acidity that brings tension and focus. The finish is everlasting bolstered by a crushed rock minerality that confers the site's inherent rocky volcanic soils.