

PAUL HOBBS

2016 CABERNET SAUVIGNON BECKSTOFFER TO KALON VINEYARD NAPA VALLEY

VINEYARD

- Owner: Andy Beckstoffer
- Sourced from: 1.70 acres of block c2a, 1.86 acres of c2b
- Clonal selection: 4
- Rootstock: 039-16
- Plant date: 1996
- Soils: Bale loam and Bale clay loam
- Exposure: 0-2% slope, full exposure
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cordon
- Yield: 2.2 tons/acre

GROWING SEASON

A true test of our vineyard team's mettle, the challenges of the 2016 season commenced early with cold, damp, windy conditions during bloom causing poor set, and unevenly ripened clusters - what is known as 'shot berries'. The remainder of the season steadied, and with much handwork and fruit thinning, delivered ripe and balanced fruit of high quality. Harvest was early across the board, a common occurrence when the vine carries a light crop.

HARVEST

- Hand-harvested at night, sheers only
- Harvest date: September 28

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; 100% new
- Coopers: Baron, Darnajou, Taransaud, Marcel Cadet, Radoux
- Varietal Composition: 100% Cabernet Sauvignon
- Bottled unfiltered and unfiltered; June 2018

TASTING NOTES

An exemplary vintage from this historic site that possesses enormous complexity, elegant mouthfeel, and refined tension. Displaying dark garnet with a shade of purple toward the rim, the wine is expressive with scents of roses, cinnamon spice, blackberry compote, and tobacco leaf. The palate is full and lively with flavors of Black Mission fig, mocha, and anise framed by firm tannins setting the stage for an endless finish that's joined by graphite, fresh thyme, and licorice. Alcohol 14.9%