

PAUL HOBBS

2017 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: 2.7 tons/acre

GROWING SEASON

Following five consecutive years of drought, 2017 provided record-setting winter rainfall that filled our reservoirs, and helped replenish soils and aquifers alike. Spring lead with dry conditions that facilitated an optimal fruit set before summer commenced with warm-cold day cycles, critical for slow flavor development and preserving acid. A series of late summer heat waves increased the rate of maturation which was followed by a prolonged series of cool days in mid-September, completing the ripening process at a gradual pace. By early October, all our fruit was harvested and displayed balance and energy at time of picking, maintaining desired levels of acid and sugar.

HARVEST

- Hand-harvested at night, shears only
- Harvest date: September 27

WINEMAKING

- 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
- Gentle pumpovers and délestage
- Spontaneous malolactic fermentation in barrel
- Aged 20 months in French oak barrels; 100% new
- Coopers: Taransaud, Darnajou, Boutes, Baron
- Varietal Composition: 100% Cabernet Sauvignon
- Bottled unfinned and unfiltered; June 2019

TASTING NOTES

Hand-harvested at night from block C2 of this acclaimed site on September 27, this vintage shows remarkable depth and concentration of flavors. Presenting a deep garnet core, the wine opens with aromas of plum, rose petals, and hints of sweet tobacco. Crème de cassis and dark chocolate mingle with wild black cherry, fresh fig and savory ground cloves framed by fine-grained tannins giving the wine a plush yet well-tensioned texture. A lift of acidity and hints of fresh mint and graphite add more layers to the long, vibrant finish.