

# PAUL HOBBS

---

## 2017 PINOT NOIR HYDE VINEYARD CARNEROS, NAPA VALLEY

### VINEYARD

- Owner: Larry Hyde
- Clonal selection: Beba, Calera
- Rootstock: 101-14, 420a, 3309
- Plant Date: 1994, 2008
- Soils: Haire loam and Bressa-Dibble; weathered sandstone and shale
- Exposure: 2-30% slope, northeast and southeast
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cane
- Yield: 1.2 – 2.3 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, sheers only
- Harvest date: September 8<sup>th</sup>

### WINEMAKING

- Hand-sorted while still cold from the field
- 6% whole cluster inclusion
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- 5 day cold soak, 15 day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 10 months in French oak barrels; 55% new
- Coopers: Billon, Cadus, Damy, Francois Frères, Gauthier, Leroi, Louis Latour
- Unfined and unfiltered; bottled August 2018

### TASTING NOTES

Since the winery's inception in 1991, we have crafted a vineyard designate wine to capture the depth and elegance offered by this esteemed site. The deep ruby color and bright notes of rose tea, spiced cherry, and earth aromas has all the hallmarks of a classic vintage from this vineyard. Fine-grained tannins provide a silky mouthfeel, while flavors of boysenberry, cocoa, and dried herbs add complexity to the refreshing acidity that supports the finish that is clean and long. Brilliant with hickory smoked duck breast with shiso, nori and persimmon. Serve at 50°-55° F.