

PAUL HOBBS

2012 CABERNET SAUVIGNON NATHAN COOMBS ESTATE COOMBSVILLE, NAPA VALLEY

VINEYARD

- Owner: Paul Hobbs Winery
- Clonal Selection: 337
- Rootstock: 110r
- Plant Date: 2002
- Soils: Guenoc Rock Outcrop Complex, Haire Loam, Haire Clay Loam and Sobranate Loam
- Exposure: Southwestern exposure
- Trellis: Bilateral Cordon
- Yield: 3.7 tons/acre

GROWING SEASON

- Summary: The 2012 growing season has been described by many as “textbook perfect”. Temperate summer days moderated plant growth, contributing to smaller cluster and berry size during lag phase, leading to increased concentration of flavors. An idyllic Indian summer finished the maturation process, producing fruit with exceptional character and intensity.
- Harvest Date: October 21st
- Harvest Brix: 25.4°

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
- 6-day cold soak, 32 days total maceration
- Gentle pumpovers and delestage
- Aged 20 months in French Oak barrels; 100% new
- Coopers: Taransaud, Darnajou, Radoux, Seguin Moreau
- Spontaneous malolactic fermentation in barrels
- Varietal Composition: 100% cabernet sauvignon
- Unfined and unfiltered; bottled June 2014

NOTES

- This inaugural release of Nathan Coombs Estate Cabernet Sauvignon is an ideal introduction to what this dynamic vineyard has to offer. Opaque with a compact ruby rim, this wine entices with aromas of cassis, blackberry tart, mocha, and black olive. The defined and intense palate builds in depth with flavors of moist earth, dark chocolate and hints of graphite. Bold, chewy tannins fill the mouth and solidify the aging potential of this wine. Alcohol 14.6%