

PAUL HOBBS

2013 CABERNET SAUVIGNON NAPA VALLEY

VINEYARD

- Properties: Nathan Coombs Estate, State Lane, Beckstoffer Dr. Crane, Beckstoffer Las Piedras, Wombats, Flat Rock
- Clonal Selection: 4, 7, 337
- Sites: Various sites and exposures; various soils
- Yield: avg. 3.7 tons/acre

GROWING SEASON

- Summary: 2013 was a phenomenal growing season in just about every way. A warm, dry spring led to early bud break, limited canopy vigor and berry size, and created ideal conditions through bloom and fruit set. An abundance of long sunny days, with only one heat spike in early July, resulted in even ripening and an early harvest with exceptional flavor development. The 2013 vintage offers very high quality wines that are striking in their balance and expression.
- Harvest Date: September 25th - October 16th
- Harvest Brix: 25.6°

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, 29 days total maceration
- Gentle pumpovers and delestage
- Aged 20 months in French Oak barrels; 63% new
- Coopers: Taransaud, Darnajou, Marcel Cadet, Radoux, Baron, Boutes, Marques, Sylvain
- Spontaneous malolactic fermentation in barrels
- Varietal Composition: 93% cabernet sauvignon, 5% cabernet franc, 1% petit verdot, 1% merlot
- Unfined and unfiltered; bottled June 2015

NOTES

- Delivering great depth from a diverse set of top rated vineyards, this deep crimson wine displays sophisticated aromas of lavender, pencil shaving and black fruits. The dense, viscous palate fills the mouth with boysenberry, red currant, and cassis. The long polished finish is graced with subtle notes of cigar box and is fully rounded by the velvety tannins. Alcohol 14.7%