

PAUL HOBBS

2014 CABERNET SAUVIGNON BECKSTOFFER LAS PIEDRAS VINEYARD ST. HELENA, NAPA VALLEY

VINEYARD

- Owner: Andy Beckstoffer
- Sourced from: 2.38 acres of block b
- Clonal selection: 4
- Rootstock: 110-r
- Plant date: 2001
- Soils: Cortina very gravelly loam
- Exposure: 0-5% slope, full exposure
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cordon
- Yield: 3.82 tons/acre

GROWING SEASON

A classic vintage with few seasonal extremes, set the stage for superior quality. An excellent bloom and set period were followed by a warm summer, lacking any significant heat spikes. Even ripening gave way to a marginally early harvest of up to a week; concluding with the last of the cabernet sauvignon being picked on October 22nd. The resulting wines boast site specificity, depth, and distinction.

HARVEST

- Hand-harvested at night, sheers only
- Harvest date: September 24th

WINEMAKING

- Hand-sorted while still cold from the field
- Fermented in small, closed-top stainless steel tanks with indigenous yeasts
- 6-day cold soak, 31 day total maceration
- Gentle pumpovers and délestage
- Spontaneous malolactic fermentation in barrel
- Aged 20 months in French oak barrels; 100% new
- Coopers: Baron, Darnajou, Radoux, Taransaud
- Varietal Composition: 100% Cabernet Sauvignon
- Bottled unfinned and unfiltered; June, 2016

TASTING NOTES

Almandine garnet in the glass, the 2014 Cabernet Sauvignon from the Beckstoffer Las Piedras Vineyard is true to site with powerful aromatics of black fruit and currant made ever more intriguing by purple florals, cacao, and graphite. On the palate a savory note of sage layers with black cherry and ripe blueberry, buttressed by smooth, supple tannins. The mouthfeel and finish are characterized by an exquisite tension, and long-lasting textural hedonism. Fit for a wide range of epicurean delights, such as grilled beef tenderloin, rosemary-rubbed rack of lamb, or a sumptuous venison stew. Serve at 50°-55° F.