

PAUL HOBBS

2014 CABERNET SAUVIGNON NAPA VALLEY

VINEYARD

- Properties: Nathan Coombs Estate, State Lane, Flat Rock
- Clonal Selection: 4, 337, 7, 214 (cabernet franc), 400 (petit verdot)
- Sites: Various sites and exposures; various soils
- Yield: 1.9-4.2 tons/acre

GROWING SEASON

- Summary: 2014 was the third straight outstanding growing season in a row, following the excellent 2012 and 2013 vintages. Dry winter and spring conditions limited canopy vigor, and a warm growing season with a lack of extreme heat spikes resulted in prolonged, even ripening through harvest. The resulting wines possess great site specificity, depth and quality.
- Harvest Date: October 2nd - October 22nd
- Harvest Brix: 24.8°-26.2°

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
- Spontaneous malolactic fermentation in barrels
- Gentle pumpovers and délestage
- Aged 20 months in French oak barrels; 61% new
- Coopers: Taransaud, Radoux, Darnajou, Marcel Cadet, Baron, Boutes, Marques, Sylvain
- Varietal Composition: 92% cabernet sauvignon, 6% cabernet franc, 2% petit verdot
- Unfined and unfiltered; bottled June 2016

NOTES

- This stately cabernet sauvignon displays great depth and complexity from diverse terroirs, including fruit from our Nathan Coombs Estate and other pedigreed Napa Valley vineyards. Dark crimson in color, the nose is perfumed with luxuriant aromas of red currant, boysenberry, cedar box, and Herbes de Provence. The intensely layered palate excites with flavors of cassis, graphite, blueberries, and sage, woven seamlessly together with savory, velvety tannins. The finish is long and pure, a perfect harmony of richness and elegance.