

PAUL HOBBS

2015 CABERNET SAUVIGNON BECKSTOFFER DR. CRANE VINEYARD ST. HELENA, NAPA VALLEY

VINEYARD

- Owner: Andy Beckstoffer
- Sourced from: a5: 0.51 acres | c2: 3.40 acres
- Clonal selection: 4, 337
- Rootstock: 110r
- Plant date: 1998
- Soils: Bale loam
- Exposure: 0-3% slope, full exposure
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cordon
- Yield: 3.0 – 4.0 tons/acre

GROWING SEASON

A true test of our vineyard team's mettle, the challenges of the 2015 season commenced early with cold, damp, windy conditions during bloom causing poor set, and unevenly ripened clusters - what is known as 'shot berries'. The remainder of the season steadied, and with much handwork and fruit thinning, delivered ripe and balanced fruit of high quality. Harvest was early across the board, a common occurrence when the vine carries a light crop.

HARVEST

- Hand-harvested at night, sheers only
- Harvest date: September 19th

WINEMAKING

- Hand-sorted while still cold from the field
- Fermented in small, closed-top stainless steel tanks with indigenous yeasts
- 5-6 day cold soak, 32 day total maceration
- Gentle pumpovers and délestage
- Spontaneous malolactic fermentation in barrel
- Aged 20 months in French oak barrels; 100% new
- Coopers: Baron, Darnajou, Taransaud
- Varietal Composition: 100% Cabernet Sauvignon
- Bottled unfinned and unfiltered; June, 2017

TASTING NOTES

The 2015 Cabernet Sauvignon from the Beckstoffer Dr. Crane Vineyard, opaque ruby red, displays a certain profundity in its appearance. On the nose, opulent aromas of graphite, crushed blackberry, and savory herbs lend warmth to the overall experience. Silky on the palate with powerful yet seamlessly integrated tannins and focused flavors of cassis, cacao, and garrigue. This refined and feminine cabernet sauvignon will pair lusciously with braised beef short ribs, or a grilled lamb chop topped with wild mushrooms and shallots. Serve at 50°-55° F.