

PAUL HOBBS

2015 CABERNET SAUVIGNON BECKSTOFFER LAS PIEDRAS VINEYARD NAPA VALLEY

VINEYARD

- Owner: Andy Beckstoffer
- Sourced from: 2.38 acres of block b
- Clonal selection: 4
- Rootstock: 110-r
- Plant date: 2001
- Soil: Cortina very gravelly loam
- Exposure: 0-5% slope, full exposure
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cordon
- Yield: 2.2 tons/acre

GROWING SEASON

Due to unseasonably warm temperatures, the 2015 vintage began in late winter leading to an early bud break, and thus an elongated growing season. Overall yields were lighter than average with smaller clusters and berry size as a result of cooler temperatures during bloom and the third consecutive year of drought. While 2015 was lighter than previous vintages, the wines show increased concentration of flavors with wonderful balance and round textures.

HARVEST

- Hand-harvested at night, sheers only
- Harvest date: September 15th

WINEMAKING

- Hand-sorted while still cold from the field
- Fermented in small, closed-top stainless steel tanks with indigenous yeasts
- 5-day cold soak, 33 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 unfined and unfiltered; June, 2017

TASTING NOTES

Exhibiting intense garnet, the aromatics juxtapose between powerful blackcurrant and cocoa with fresh lavender and sage. The palate is bolstered by soft, lush tannins that harmonize the ripe blackberry and cassis flavors with intense mineral expressions of limestone and iron. All these components impart a compelling tension throughout the long finish and capture the ripe and mineral aspect of this inimitable site. Exceptional with coffee-rubbed ribeye with braised collard greens, spaghetti cacao e pepe, or Pot-Au-Feu. Serve at 50°-55° F.