

PAUL HOBBS

2015 CABERNET SAUVIGNON BECKSTOFFER TO KALON VINEYARD NAPA VALLEY

VINEYARD

- Owner: Andy Beckstoffer
- Sourced from: 1.70 acres of block c2a | 1.86 acres of c2b
- Clonal selection: 4
- Rootstock: 039-16
- Plant date: 1996
- Soils: Bale loam and Bale clay loam
- Exposure: 0-2% slope, full exposure
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cordon
- Yield: 3.07 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 24th

WINEMAKING

- Hand-sorted while still cold from the field
- Fermented in small, closed-top stainless steel tanks with indigenous yeasts
- 5-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, Taransaud
- Varietal Composition: 100% Cabernet Sauvignon
- Bottled unfined and unfiltered; June, 2017

TASTING NOTES

The legendary vineyard situated on the Oakville bench is farmed by both row and vine so we can endow the fullest expression of the site. Presenting an appearance of opaque purple color, enormous complexity and layered aromatics open with black raspberry, anise, and intonations of cigar leaf and savory tar. Wild blackberry and currant present a focused palate highlighted by mocha and dried thyme. The full-bodied texture and balanced acidity are surrounded by opulent and voluptuous tannins from start to finish making this a readily approachable wine that pleases the palate. Consider complementing with duck confit cassoulet, steak frites with béarnaise, or spicy mussel cioppino. Serve at 50°-55° F.