

# PAUL HOBBS

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## 2015 CABERNET SAUVIGNON NAPA VALLEY

### VINEYARD

- Sources: Nathan Coombs Estate, Flat Rock, State Lane, Wombats
- Clonal selection: 4, 337, 169, 7
- Rootstock: 110r, 101-14, 3309
- Sites: various sites, exposures, and soil types
- Yield: 2-4 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 23<sup>rd</sup> – October 20<sup>th</sup>

### WINEMAKING

- Hand-sorted while still cold from the field
- Fermented in small, closed-top stainless steel tanks with indigenous yeasts
- 5 day cold soak, 29 day total maceration
- Gentle pumpovers and délestage
- Spontaneous malolactic fermentation in barrel
- Aged 20 months in French oak barrels; 71% new
- Coopers: Baron, Darnajou, Radoux, Taransaud, Boutes
- Varietal Composition: 95% Cabernet Sauvignon, 3% Petit Verdot, 2% Cabernet Franc
- Bottled unfiltered and unfiltered; June, 2017

### TASTING NOTES

The color of a Burmese ruby, the 2015 Napa Valley Cabernet Sauvignon even in its appearance has an exuberant nature. On the nose find wild elderberry, black currant, and tobacco. Pure, delineated flavors of ripe blueberry, graphite, olive, sage, thyme and sea salt provide for an ever evolving experience on the palate. Fine-grained tannins, balanced acidity and a richly intense texture persist through the very long finish. Exquisite with grilled rib eye, pasta Bolognese, or a delicate beef carpaccio. Serve at 50°-55° F.