

PAUL HOBBS

2019 CABERNET SAUVIGNON

COOMBSVILLE

NAPA VALLEY

VINEYARD

- Clonal selection: 4, 337, 169, 214 (cabernet franc), 400 (petite verdot), 347 (merlot)
- Rootstock: 110r, 3309, 101-14
- Sites: various sites and exposures
- Yield: 3.71 tons/acre

GROWING SEASON

2019 was truly a remarkable year that may prove to be the standout vintage of the decade. The season began with steady winter precipitation and cool springtime temperatures helping keep moisture in our soils throughout much of the summer months. After a rare late season rainstorm in May, warm and dry conditions followed providing an optimal bloom and fruit set. The summer progressed with mild temperatures allowing grapes to slowly ripen and develop their phenolics gradually on the vine, a welcome sign for our team. After the record-breaking 2018 harvest, the crop came in much closer to historical averages. Harvest kicked off during its typical timeframe on September 6 and lasted seven weeks, with fruit possessing exceptional energy, precision, purity of flavors, and superb balance.

HARVEST

- Hand-harvested at night, shears only
- Harvest dates: October 15 - 28

WINEMAKING

- Hand-sorted while still cold from the field
- Fermented in small, closed-top stainless steel tanks with indigenous yeasts
- 5 day cold soak, 28 day total maceration
- Gentle pumpovers and délestage
- Spontaneous malolactic fermentation in barrel
- Aged 20 months in French oak barrels; 64% new
- Coopers: Taransaud, Darnajou, Baron, Boutes, Marchive, Epocure, Leroi, Vicard G7, Oenowood
- Varietal composition: 85% cabernet sauvignon, 7% cabernet franc, 6% petit verdot, 2% merlot
- Unfined and unfiltered; bottled June 2021

TASTING NOTES

Since our inaugural release last year, this wine has quickly become one of the most compelling in our portfolio. Offering a gorgeous deep purple hue, our 2019 captivates with a bouquet of crushed blueberry, summer savory spice, and a delicate tobacco leaf note. The palate is remarkably balanced with well-integrated tannins and fresh acidity that wraps around boysenberry and black fig along subtle notes of rosemary and a crush rock minerality, which lends tension through the long finish.