

# PAUL HOBBS

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## 2013 CABERNET SAUVIGNON NATHAN COOMBS ESTATE COOMBSVILLE, NAPA VALLEY

### VINEYARD

- Owner: Paul Hobbs Winery
- Clonal Selection: 337, 4, 214 (cabernet franc), 400 (petite verdot)
- Rootstock: 110r, 3309
- Plant Date: 2002, 2007
- Soils: Guenoc Rock Outcrop Complex, Haire Loam, Haire Clay Loam and Sobranate Loam
- Exposure: Southwestern exposure
- Trellis: Bilateral Cordon
- Yield: 3.8 tons/acre

### GROWING SEASON

- Summary: 2013 was a phenomenal growing season in just about every way. A warm, dry spring led to early bud break, limited canopy vigor and berry size, and created ideal conditions through bloom and fruit set. An abundance of long sunny days, with only one heat spike in early July, resulted in even ripening and an early harvest with exceptional flavor development. The 2013 vintage offers very high quality wines that are striking in their balance and expression.
- Harvest Date: October 15<sup>th</sup> - 16<sup>th</sup>
- Harvest Brix: 25.8°

### WINEMAKING

- Hand-harvested, picked at night
- Hand-sorted while still cold from the field
- Fermented in small, closed top, stainless steel tanks with indigenous yeasts
- 6-day cold soak, 30 days total maceration
- Gentle pumpovers and delestage
- Aged 20 months in French Oak barrels; 100% new
- Coopers: Taransaud, Darnajou, Marques, Radoux
- Spontaneous malolactic fermentation in barrels
- Varietal Composition: 96% cabernet sauvignon, 3% cabernet franc, 1% petit verdot
- Unfined and unfiltered; bottled June 2015

### NOTES

- Building on the exceptional flavor profile of this vineyard, the 2013 shows great concentration and finesse. The opaque black color with a brilliant purple rim primes the sense for the rich boysenberry and cassis aromas. The expansive palate has great range with flavors of ripe blackberries, tobacco leaf and savory herbs. Round chewy tannins bolster the finish that lingers with hints of crushed graphite and slate. Alcohol 14.7%