

PAUL HOBBS

2017 CABERNET SAUVIGNON NAPA VALLEY

VINEYARD

- Sources: Nathan Coombs Estate, Flat Rock, State Lane
- Clonal selection: 4, 337, 169, 7
- Rootstock: 110r, 101-14, 3309
- Sites: various sites, exposures, and soil types

GROWING SEASON

Following five consecutive years of drought, 2017 provided record-setting winter rainfall that filled our reservoirs, and helped replenish soils and aquifers alike. Spring lead with dry conditions that facilitated an optimal fruit set before summer commenced with warm-cold day cycles, critical for slow flavor development and preserving acid. A series of late summer heat waves increased the rate of maturation which was followed by a prolonged series of cool days in mid-September, completing the ripening process at a gradual pace. By early October, all our fruit was harvested and displayed balance and energy at time of picking, maintaining desired levels of acid and sugar.

HARVEST

- Hand-harvested at night, sheers only

WINEMAKING

- Hand-sorted while still cold from the field
- Fermented in small, closed-top stainless steel tanks with indigenous yeasts
- 5 day cold soak, 32 day total maceration
- Gentle pumpovers and délestage
- Spontaneous malolactic fermentation in barrel
- Aged 20 months in French oak barrels
- Coopers: Baron, Boutes, Darnajou, Marcel Cadet, Sylvain, Radoux, Taransaud
- Unfined and unfiltered; bottled June 2019

TASTING NOTES

Presenting deep garnet in the glass, the 2017 vintage is a blend composed of pedigreed sites and displays aromas of dried lavender, cocoa powder, and wild blueberry. A core of black fruit is wrapped around holiday spice and crushed rock that adds depth and complexity. Polished tannins and fresh acidity frame the palate which finishes long and with an herbal lift of sage.