

PAUL HOBBS

2018 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: 3.30 tons/acre

GROWING SEASON

After 2017 received record-breaking rainfall, 2018 brought another winter with wet weather that continued through February. By early spring, dry and sunny conditions allowed for an ideal fruit set. Mild summer temperatures with no prolonged heat spikes provided an abundant crop, leading us to make up to four yield thinning passes in our vineyards. The moderate temperatures extended into fall, resulting in exceptional phenolic development allowing fruit to slowly mature on the vine. Fruit was harvested a full two weeks later than average, delivering elegant structure, brightness of flavors, and naturally balanced acidity.

HARVEST

- Hand-harvested at night, shears only
- Harvest date: October 20

WINEMAKING

- Hand-sorted while still cold from the field
- Fermented in small, closed-top stainless steel tanks with indigenous yeasts
- 5-day cold soak, 34 day total maceration
- Gentle pumpovers and délestage
- Spontaneous malolactic fermentation in barrel
- Aged 20 months in French oak barrels; 86% new
- Coopers: Darnajou, Taransaud, Boutes, Leroi, Baron
- Varietal Composition: 100% Cabernet Sauvignon
- Bottled unfined and unfiltered; June 2020

TASTING NOTES

Sourced from block C2 for over 20 years, our latest vintage is one of the strongest expressions of this Oakville site and its unique terroir. Densely saturated crimson in its appearance, the wine opens with complex aromas of crème de cassis, sweet tobacco, and scents of lavender and violets. A mélange of huckleberry, dark cherry and black plum are delineated on the palate alongside hints of grilled herbs and savory spices. Framed by supple tannins and an underlying mineral acidity, our 2018 finishes with grip and tension.