

PAUL HOBBS

2020 CABERNET SAUVIGNON COOMBSVILLE, NAPA VALLEY

VINEYARD

- Clonal selection: 4, 337, 169
- Rootstock: 110r
- Sites: various sites and exposures
- Yield: 3.79 tons/acre

GROWING SEASON

A dry winter started the season with less than half the region's average rainfall leading to a mild spring and early season bud break. Summer began with relatively moderate temperatures resulting in exceptional phenolic development, allowing fruit to ripen and mature slowly on the vine. Consecutive heat spells coupled with a rare mid-August lightning storm accelerated the start of harvest two weeks earlier than average. All fruit was hand-harvested within seven weeks, and although challenging on many fronts, our highly skilled team persevered at every stage and excelled in their meticulous picking, sorting, and barrel selections. While some wines will not be produced as they did not meet our standards for quality, those that were are in very small quantities, ensuring the limited remaining bottlings showcase their full character with great energy, depth of flavor, and focus.

HARVEST

- Hand-harvested at night, shears only
- Harvest dates: September 24 - October 1

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 maceration
- Gentle pumpovers and délestage
- Spontaneous malolactic fermentation in barrel
- Aged 20 months in French oak barrels; 71% new
- Coopers: Taransaud, Darnajou, Baron, Boutes, Marchive, La Grange, Epocure, Leroi, Vicard G7, Oenowood
- Varietal composition: 100% cabernet sauvignon
- Unfined and unfiltered; bottled June 2022

TASTING NOTES

Exhibiting a deep garnet hue, our 2020 captivates with a lush bouquet of crushed blackberry, wild sage, fresh cigar box, and a delicate tobacco leaf note. The palate is remarkably balanced with elegant, supple tannins and fresh acidity that wraps around red currant, dark chocolate, and boysenberry alongside subtle notes of dried herbs and vanilla. The seamlessly layered mid-palate provides tension through the long, complex finish.