# PAUL HOBBS

# 2017 CABERNET SAUVIGNON Beckstoffer Dr. Crane Vineyard Napa Valley

# VINEYARD

- Owner: Andy Beckstoffer
- Sourced from: a5: 0.51 acres | c2: 3.40 acres
- Clonal selection: 4, 337
- Rootstock: 110r
- Plant date: 1998
- Soils: Bale loam
- Exposure: 0-3% slope, full exposure
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cordon
- Yield: 3.5 tons/acre

#### 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, shears only
- Harvest date: September 26

# WINEMAKING

- Hand-sorted while still cold from the field
- Fermented in small, closed-top stainless steel tanks with indigenous yeasts
- 5 day cold soak, 31 day total maceration
- Gentle pumpovers and délestage
- Spontaneous malolactic fermentation in barrel
- Aged 20 months in French oak barrels; 100% new
- Coopers: Taransaud, Darnajou, Baron, Boutes
- Varietal composition: 100% cabernet sauvignon
- Bottled unfined and unfiltered; June 2019

# TASTING NOTES

Harvested from two small prized blocks identified by Paul, this expressive wine penetrates with aromas of blackberry compote, sweet tobacco and crushed violets. Savory herbs like thyme and marjoram interplay with red currant, black raspberry, mocha and umami characteristics on the palate. Possessing a broad and deep texture, the grippy tannins are met with mineral notes of wet stones and balanced by a vibrant acidity that brings tension towards the long, persistent finish.