

# PAUL HOBBS

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## 2017 CABERNET SAUVIGNON BECKSTOFFER LAS PIEDRAS VINEYARD NAPA VALLEY

### VINEYARD

- Owner: Andy Beckstoffer
- Sourced from: 2.38 acres of block b1
- Clonal selection: 4
- Rootstock: 110-r
- Plant date: 2001
- Soil: Cortina, gravel loam
- Exposure: 0-5% slope, full exposure
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cordon
- Yield: 2.2 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 29

### 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; 100% new
- Coopers: Taransaud, Darnajou, Boutes, Baron
- Varietal Composition: 100% Cabernet Sauvignon
- Bottled unfinned and unfiltered; June 2019

### TASTING NOTES

Exhibiting a vivid deep purple hue and aromas of ripe blackberry, cracked black pepper, and graphite, the wine deftly captures the true character of this western St. Helena site named Las Piedras, or 'the stones'. Red currant, mocha, and lavender fill the palate which seamlessly harmonize with distinct mineral expressions of wet crushed rock. Structured around a backbone of firm tannins, the acidity lends energy to the finish, accented by a supple texture that gives the wine an added level of refinement and class.