

PAUL HOBBS

2018 CABERNET SAUVIGNON

NATHAN COOMBS ESTATE
COOMBSVILLE, NAPA VALLEY

VINEYARD

- Owner: Paul Hobbs Winery
- Clonal Selection: 337, 4, 400 (petit verdot), 214 (cabernet franc)
- Rootstock: 110r, 3309
- Plant Date: 2002, 2004, 2007
- Soils: Guenoc Rock Outcrop Complex, Haire Loam, Haire Clay Loam and Sobranate Loam
- Exposure: Southwestern exposure
- Trellis: Bilateral Cordon
- Yield: 4.38 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 dates: October 20 - 22

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
- Spontaneous malolactic fermentation in barrels
- Gentle pumpovers and delestage
- Aged 20 months in French oak barrels; 99% new
- Coopers: Darnajou, Taransaud, Boutes, Leroi, Baron
- Varietal Composition: 97% cabernet sauvignon, 2% petit verdot, 1% cabernet franc
- Unfined and unfiltered; bottled June 2020

NOTES

The unique volcanic soil composition of this site is exhibited in this cabernet's mineral texture and intensely structured palate. Our latest release from the exceptional 2018 vintage presents a deep purple rim surrounding an opaque garnet core with an abundance of aromas emerging from bakers' chocolate and dark cherry to crème de cassis to tapenade. Both graceful and bold on the palate, the broad tannins are balanced by pulsing acidity that brings tension and freshness throughout. Notes of boysenberry are interspersed with accents of sweet thyme against a backdrop of crush rock minerality, adding to the long finish and layers of complexity.