

PAUL HOBBS

2018 PINOT NOIR HYDE VINEYARD CARNEROS, NAPA VALLEY

VINEYARD

- Owner: Larry Hyde
- Clonal selection: calera, 115, 667, 777
- Rootstock: 101-14, 3309
- Plant Date: 1994, 2008
- Soils: haire loam and bressa-dibble
- Exposure: 2-30% slope, northeast and southeast
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cane
- Yield: 3 - 4 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, sheers only
- Harvest dates: September 18 and 25

WINEMAKING

- Hand-sorted while still cold from the field
- 8% whole cluster inclusion
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- 5 day cold soak, 16 day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 9 months in French oak barrels; 53% new
- Coopers: Cadus, Francois Frères, Remond, Leroi, Billon, Louis Latour
- Bottled unfiltered and unfiltered; August 2019

TASTING NOTES

A vibrant purple hue reveals aromas of lilacs, marionberry and Chinese five spice. The lithe texture picks up flavors of pomegranate, wild blueberry, and hint of peppercorn layered upon mineral notes of iron. An elegant structure with vibrant acidity and well-integrated tannins support a long and clean finish, reminding us yet again why we continue to source from this esteemed site for nearly 30 years.