

# PAUL HOBBS

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## 2019 PINOT NOIR HYDE VINEYARD CARNEROS, NAPA VALLEY

### VINEYARD

- Owner: Larry Hyde
- Clonal selection: calera
- Rootstock: 101-14
- Plant Date: 2008
- Soils: haire loam and bressa-dibble, weathered sandstone
- Exposure: 2-30% slope, east
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cane
- Yield: 2.3 tons/acre

### GROWING SEASON

2019 was truly a remarkable year that may in time prove to be the standout vintage of the decade. The season began with steady winter precipitation and cool springtime temperatures helping preserve soil moistures throughout much of the growing season. After a rare May rainstorm, warm and dry conditions followed providing an optimal bloom and fruit set. The mild temperatures over the summer allowed grapes to ripen slowly and develop their phenolics gradually on the vine, a welcome sign for our team. After the record-breaking 2018 crop, 2019 came in much closer to historical averages. Harvest kicked off September 6 and lasted seven weeks, within its typical timeframe, bringing in fruit with exceptional energy, precision, purity of flavors, and superb balance.

### HARVEST

- Hand-harvested at night, shears only
- Harvest dates: September 9

### WINEMAKING

- Hand-sorted while still cold from the field
- 10% whole cluster inclusion
- Fermented in small, open-top stainless steel tanks with indigenous yeasts
- 5 day cold soak, 18 day maceration
- Gentle punchdowns
- Spontaneous malolactic fermentation in barrel
- Aged 10 months in French oak barrels; 60% new
- Coopers: Francois Frères, Cadus, Billon, Louis Latour, Remond, Taransaud
- Bottled unfiltered and unfiltered; August 2020

### TASTING NOTES

The 2019 Hyde Vineyard captivates with a vibrant purple hue and intense aromas of raspberry liqueur, hibiscus, and citrus rind. Linear with impressive length, the supple texture picks up delineated notes of fresh blueberry, spiced cherry, clean earth, and sea salt. Polished tannins and bright acidity give this wine an elegant structure, reminding us yet again why we continue to source from this distinctive Los Carneros site since our founding.