

PAUL HOBBS

2020 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, northeast and southeast
- Trellis and pruning: vertical shoot positioned (vsp) | bilateral cane
- Yield: 1.95 tons/acre

GROWING SEASON

A dry winter started the season with less than half the region's average rainfall leading to a mild spring and early season bud break. Summer began with relatively moderate temperatures resulting in exceptional phenolic development, allowing fruit to ripen and mature slowly on the vine. Consecutive heat spells coupled with a rare mid-August lightning storm accelerated the start of harvest two weeks earlier than average. All fruit was hand-harvested within seven weeks, and although challenging on many fronts, our highly skilled team persevered at every stage and excelled in their meticulous picking, sorting, and barrel selections. While some wines will not be produced as they did not meet our standards for quality, those that were are in very small quantities, ensuring the limited remaining bottlings showcase their full character with great energy, depth of flavor, and focus.

HARVEST

- Hand-harvested at night, shears only
- Harvest date: August 29

WINEMAKING

- Hand-sorted while still cold from the field
- 12% 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 9 months in French oak barrels; 44% new
- Coopers: Leroi, Louis Latour, Remond, Taransaud
- Bottled unfined and unfiltered; August 2021

TASTING NOTES

A signature expression from one of the vineyards we sourced from 30 years ago that continues to captivate with almandine garnet and perfume of hibiscus, blueberry compote, and orange zest. A satiny, enveloping texture welcomes the wine on the palate with layered flavors of wild raspberry, autumn spice, baked rhubarb, and an ethereal note of damp earth. It glides seamlessly on the palate with a lift of acidity, picking up energy as it finishes effortlessly.