

# PAUL HOBBS

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## 2021 CABERNET SAUVIGNON COOMBSVILLE, NAPA VALLEY

### VINEYARD

- Clonal selection: 337, 4, 169, 400, 214, 347
- Rootstock: 110r
- Sites: Various exposures, and soils including Haire Loam and Sobrante Loam

### GROWING SEASON

One of the best vintages in recent memory, 2021 will be remembered for its intensely flavored berries, a smooth harvest and most importantly, exquisitely balanced, nuanced, and vivid wines. The season began with historically low rainfall which, coupled with a cold winter, delayed bud break. However, despite the cooler start to the year, the remainder of the season proved to be temperate with no relevant unfavorable weather events. Warm temps and mild May weather conditions, for example, favored a compact bloom and an extremely uniform fruit set with highly desirable small berries and moderately sized, well-spaced clusters. Meanwhile, summer's long, cool mornings and warm afternoons permitted the fruit on the vine to take a slow, leisurely ride to full maturity—excellent for the physiological fruit development we prize. Harvest kicked-off punctually at 12:01 am, September 6, and after six glorious weeks, blessed our house with a fine crop of remarkably delicious, energetic, young wines.

### HARVEST

- Hand-harvested at night, shears only
- Harvest dates: October 1-19

### WINEMAKING

- Hand-sorted while still cold from the field
- Indigenous yeast fermentation
- 29-day total maceration
- Pumpovers and délestage
- Spontaneous malolactic fermentation in barrel
- Aged 18 months in French oak barrels; 53% new
- Varietal composition: 83% cabernet sauvignon, 7% cabernet franc, 6% petit verdot, 4% merlot
- Bottled unfinned and unfiltered; June 2023

### TASTING NOTES

Laced through with beautiful dark blue shades, our 2021 from Napa's coolest cabernet-growing region opens with soaring, complex aromatics: brambly blackberry, swirling with red currant, layers over fresh sage and thyme leaves, while dark cacao is edged with graphite. The palate is focused and bright with youthful energy, yet smooth with mouth coating, fine-grained tannins. Oyster-shell minerality adds sophisticated savory notes on a lingering finish.