

PAUL HOBBS

2022 CABERNET SAUVIGNON BECKSTOFFER DR. CRANE VINEYARD NAPA VALLEY

VINEYARD

- Clonal selection: 337, 4
- Rootstock: 110r
- Plant date: 1998
- Soil: bale loam
- Exposure: 0-3% slope, full exposure
- Trellis and pruning: bilateral cordon, vertical shoot positioning (vsp)

GROWING SEASON

The '22 growing season presented a few challenges—especially down the home stretch—reminding us that adversity often breeds surprising insights and learnings that an otherwise relatively benign path cannot. The '22 vintage showcases the resilience of diligently farmed vineyards. Therein lies the silver lining.

Winter and early spring brought little rain and mild temperatures across Napa and Sonoma Counties leading to an early bud break, and a strong, well-defined bloom. During the first week of June, a surprise deluge caused moderate berry shatter (i.e., coulure (fr.) a failure of grapes to develop after flowering) in certain vineyards. That, combined with dry soils, kept yields low and berries small, a promising setup for concentrated color and flavors. A temperate summer helped produce uniform ripening and our reliably cool nights, with diurnal dips into the 50s, kept acidity levels high and bright. Harvest commenced on August 22—our earliest harvest on record—followed swiftly by a final heat spell in early September with temperatures peaking at 117°F at some locations. Early harvests tend to be compressed, and the heat accelerated its pace. Despite the travails, however, the wines are deeply flavored, layered, and complex, with superb balance and energy.

HARVEST

- Hand-harvested at night, shears only
- September 13

WINEMAKING

- Varietal composition: 100% cabernet sauvignon
- Hand-sorted while still cold from the field
- Indigenous yeast fermentation
- 30-day total maceration
- Pumpovers and délestage
- Spontaneous malolactic fermentation in barrel
- Aged 20 months in French oak barrels; 77% new
- Bottled unfined and unfiltered; June 2024

TASTING NOTES

The wine reveals a striking deep garnet color, with aromas of red currant and cherry compote gracefully accented by dried rosemary, black pepper, and bay laurel. Supple, seamlessly integrated tannins complement rich notes of cocoa, plum, blueberry, and tobacco leaf, with an enticing vein of minerality woven throughout the mid-palate. Each element flawlessly melds together, ending in an expansive and enduring finish.