

PAUL HOBBS

2022 COOMBSVILLE CABERNET SAUVIGNON

VINEYARD

- Clonal selections: 337, 4, 169, 400, 347, 214, and See
- Rootstock: 101-14, 110r, and 3309
- Sites: Various exposures, and soils including Haire Loam and Sobrante Loam

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-October 10

WINEMAKING

- Varietal composition: 88% cabernet sauvignon, 6% petit verdot, 4% merlot, and 2% cabernet franc
- Hand-sorted while still cold from the field
- Indigenous yeast fermentation
- 27-day total maceration
- Pumpovers and délestage
- Spontaneous malolactic fermentation in barrel
- Aged 20 months in French oak barrels; 53% new
- Bottled unfinned and unfiltered; June 2024

TASTING NOTES

A striking garnet hue sets the stage for blackberry and huckleberry aromas, accented by graphite and tobacco leaf. Vibrant flavors of cherry, cassis, and dried cranberry integrate seamlessly with hints of dried herbs and star anise. Polished tannins create a broad, textured palate, while oyster shell minerality lends a sophisticated, savory edge. The finish is long and lingering, balancing elegance with youthful energy.