



# Paul Hobbs, Pinot Noir, Russian River Valley, California, USA, '2022'

Product code: `8129

## PRODUCER PROFILE

Raised on a farm on the east coast of the United States, Paul Hobbs grew up in a teetotal household – but this did not stop his first taste of wine being Chateau d'Yquem!

It is tempting to say 'and the rest is history' and leave it at that, but there is so much more to this man. Paul came to winemaking via studying to be a doctor and this scientific background and attention to detail has helped hone his approach to crafting wonderfully precise, complex wines in California and around the world. He has famously been called the 'Steve Jobs' of wine by Forbes magazine and it is clear that he is a driven perfectionist whose hard work has paid off with numerous 100-point scores from the critics. However, to stop there would be to do Paul an injustice. Notwithstanding his mainstream winemaking training at UC Davis, Paul was an early advocate of low intervention methods.

## VITICULTURE

Pinot Noir is grown across various sites and exposures including Sebatstopol series - sandy clay loam, red clay and coarse, gravelly loam soils. Yields are around 3.74 tonnes per acre. Harvested by hand using shears at night.

## WINEMAKING

Hand-harvested at night, shears only. Hand-sorted while still cold from the field; 12% whole cluster inclusion; indigenous yeast fermentation; 5-day cold soak, 17-day maceration; gentle punchdowns; spontaneous maloactic fermentation in barrel; aged in French oak barrels with a small percentage of new oak in some vintages. Bottled unfiltered and unfiltered

## TASTINGNOTE

A ruby-edged violet hue sets expectations for the tart red cherry and cranberry aromas that open the glass, evolving into red plum and boysenberry steeped with orange peel, bergamot, and Earl Gray tea. Vibrant tension and a satisfying grip carry through the juicy palate with an intriguing hint of crunchy sea salt. A bright acidity adds freshness to the long, pure finish.

## FOOD MATCHING

Delightful with wild mushroom tartine, roast quail, or rosemary-rubbed leg of lamb.

## AWARDS



## TECHNICAL DETAILS

### Varieties:

Pinot Noir 100%

Vegetarian

Vegan

Producer works organically

### Features

ABV: 14.5%

Closure: Natural cork

Colour: Red

### Oak Ageing

Time: 11 Months

Type: French

% wine oaked: 100

% new oak: None

Style: Still wine

Case Size: 12 x 75cl

[View online](#) or email [orders@alliancewine.com](mailto:orders@alliancewine.com)

