

Product code: 8128

PAUL HOBBS, CHARDONNAY, RUSSIAN RIVER, USA, 2018



Producer Profile

Raised on a farm on the east coast of the United States, Paul Hobbs grew up in a tee-total household but this did not stop his first taste of wine being Chateau Y'quem. 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 he is a driven perfectionist whose hard work has paid off with numerous 100 points scores from the critics. However, to stop there would do Paul an injustice. Notwithstanding his mainstream winemaking training at USC Davis, Paul has been a long advocate of low intervention methods.

Viticulture

Since the late 1980's, long before it was popular, Paul was using wild yeast to ferment and organic vineyard management techniques to get the best from his vines and protect the land. Like his wines, he is a complicated, multi-layered man and across all his ranges there is an elegance and lightness of touch that makes you realise there is a truly talented winemaker at work here. Produced from fruit from carefully selected vineyards in prime appellations in the Napa Valley. Yields are carefully managed for maximum ripeness and concentration and the harvest is carried out by hand to ensure that the fruit is in immaculate condition when it arrives at the winery.

Winemaking

Hand-harvested at night the whole clusters are sent direct to press, whilst still cold from the field. Barrel fermented with indigenous yeasts taking 4 months for completion. Spontaneous malolactic fermentation in barrel and then aged for 10 months in French Oak Barrels, 55% New and 5 months in stainless steel. Aged sur lies with bi-weekly bâtonnage. Bottled unfiltered and unfiltered.

Tasting Note

The quintessential Russian River Valley Chardonnay, this wine offers a lustrous pale straw hue and lively aromas of citrus, nectarine and yellow flowers. The supple texture and seamlessly structured palate are layered with white peach, apricot, lemon zest and apple. Notes of minerality linger over the long, pleasurable finish.

Food Matching

Serve with fish as salmon, tuna or monkfish or white meats with creamy sauce.



Technical Details

Varieties:

Chardonnay 100%

ABV: 14.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 12 months

Type: French

% wine oaked: 100

% new oak: 55