



# Paul Hobbs, Chardonnay, Russian River, USA, 2020

## 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 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 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 UC Davis, Paul is an 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 using shears, the whole clusters are sent direct to press whilst still cold from the field. Barrel fermented with indigenous yeasts. Spontaneous malolactic fermentation in barrel and then aged for 12 months in French Oak Barrels. Bottled unfiltered and unfiltered.

## Tasting Note

Crafted with precision from six pedigreed sites comes a wine that beams with pale straw hue. The newest vintage brings wonderful aromatic intensity: candied lemon peel, white florals followed by crisp green apple. A creamy and viscous texture on the palate is buoyed by white nectarine and dried apricot that's balanced with a vibrant acidity, bringing focus to the wine's finish that lingers with hints of flinty mineral note

## Food Matching

Try paired with Gruyère cheese or pan seared scallops with soft herbs.



Product code: 8128

### Technical Details

#### Varieties:

Chardonnay 100%



**ABV:** 14.5%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 12 x 75cl

#### Oak Ageing

**Time:** 12 months

**Type:** French

**% wine oaked:** 100

**% new oak:** 25

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