

Product code: 8137

## Paul Hobbs, Crossbarn Chardonnay, Sonoma Coast, California, 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

Produced from fruit from carefully selected vineyards in prime appellations in the Sonoma Coast. Yield 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. The winery is certified sustainable by the Certified California Sustainable Winegrowing alliance.

### Winemaking

Hand harvested at night, the whole-clusters are sent directly to press, with 90 to 95% fermented in stainless steel tank, 5 to 10% in neutral French oak barrels. Native and selected yeasts are used and the wine has a 100% malolactic fermentation. Aged four to five months on the lees in French oak, Bottled unfiltered and with minimal use of SO<sub>2</sub>.

### Tasting Note

Pale yellow in colour, this refreshing chardonnay is fragrant with white flowers, pear and citrus. The mouth-filling palate opens with crisp flavours of Fuji apple, white peach and lemon blossoms. Layers of mineral and citrus notes and a touch of vanilla with a graceful, crisp, racy finish.

### Food Matching

Beautiful with seared or roast shellfish like lobster and scallops.

### Technical Details

#### Varieties:

Chardonnay 100%

ABV: 14.5%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

### Oak Treatment

Time: 4 months

Type: French

% wine oaked: 5

% new oak: None