



Paul Hobbs, Crossbarn Chardonnay, Sonoma Coast, California, USA, 2022

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

Produced using entirely hand-harvested fruit from high-quality, sustainably farmed vineyards within the Sonoma Coast appellation, Crossbarn Chardonnay offers freshness and minerality in balance with pure concentrated fruit.

Winemaking

Hand-harvested at night with shears; harvest September 27 to October 19; whole cluster pressed, 100% native yeast fermentation; 100% stainless steel fermented; aged sur lie, bottled unfined.

Tasting Note

The 2022 vintage showcases pale straw in the glass and opens with aromas of green apple, lemon zest, and honeysuckle. Alluring flavors of Honeycrisp apple and Asian pear are balanced by a flinty minerality and creamy texture on the mid-palate. A vibrant acidity accented by flaky sea salt provide tension and length that drives a lingering finish with notes of tangerine and guava.

Food Matching

Beautiful with seared or roast shellfish like lobster and scallops.



Product code: 8137

Technical Details

Varieties:

Chardonnay 100%



ABV: 14%

Closure: Screw cap

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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