



Paul Hobbs, Pinot Noir, Russian River, California, 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

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 grapes, sorted whilst still cold from the field are fermented in small, open-top stainless steel fermenters with indigenous yeasts with a 5 day cold soak, 17 day average total maceration. Spontaneous malolactic fermentation in barrels, aged for around 9 to 10 months in small French oak barrels; and around 30 to 45% new oak. Bottled unfiltered and unfiltered.

Tasting Note

Estate-born from high-density plantings in the western reaches of the appellation, this vintage displays translucent ruby and entices with freshly picked violets, wild cherry, and scents of sage. The palate is framed by a supple texture and well-integrated tannins that opens with layered notes of crushed pomegranate seeds, blood orange extract, and lightly steeped Rooibos tea. This is an elegant and graceful wine with bright acidity, leading to a long and pure finish.

Food Matching

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



Product code: 8129

Technical Details

Varieties:

Pinot Noir 100%



ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 9 months

Type: French

% wine oaked: 100

% new oak: 30

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