



Product code: 8138

PAUL HOBBS, CROSSBARN PINOT NOIR, 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

Selected from 'true' Sonoma Coast parcels that bring to life the summation of the cool appellation.

Winemaking

Hand picked at night with a 13 day total maceration in open top tanks, 7% whole clusters. Fermented using native with malolactic fermentation. 10 months aged sur lie in French oak barrels, 10% new Unfined

Tasting Note

Bright ruby in colour and scented with inviting notes of bergamot, fresh blueberry, and red clay combine with invigorating acidity as it evolves across the palate, ending with the power and grace that's in character with its coastal influences.

Food Matching

Pinot Noir with mushrooms, their earthiness is a great match with Pinot!

Technical Details

Varieties:

Pinot Noir 100%

ABV: 14.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 10 months

Type: French

% wine oaked: 100

% new oak: 12