



# Paul Hobbs, Crossbarn Pinot Noir, Sonoma Coast, 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

Produced using hand-harvested fruit from carefully selected vineyards within the Sonoma Coast appellation, Crossbarn Pinot Noir offers structure and complexity in balance with pure, concentrated fruit.

## WINEMAKING

Hand picked at night with a 14-day maceration in open top tanks. 12% whole cluster inclusion. Fermented with native yeast. Aged 9 months on the lees in in 2% new oak barrels. Minimal SO2 additions. 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

Grilled pizza with sausage and mushrooms, bucatinia alla 'Amatriciana, five spice braised pork shoulder.



Product code: 8138

## TECHNICAL DETAILS

### Varieties:

Pinot Noir 100%

### Features:

Vegetarian

Vegan

Producer works organically

**ABV:** 14.5%

**Closure:** Screw cap

**Colour:** Red

**Style:** Still wine

**Case Size:** 12 x 75cl

**Oak Ageing**

**Time:** 9 Months

**Type:** French

**% wine oaked:** 100

**% new oak:** 2

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