











IF YOU ARE LOOKING FOR PAUL HOBBS, YOU WILL MOST LIKELY FIND HIM IN A VINEYARD...

As the owner and winemaker of Paul Hobbs Winery, Paul knows that the essence of profound wines can be traced back to meticulous care and expertise in the vineyard. Raised on a working farm in upstate New York, Paul experienced first-hand the influence of terroir on the character of fruit when his father had him taste apples of the same variety grown in different orchards several miles apart from one another. The diversity of flavors and textures made an impression on him, and would later influence his approach to winemaking.

Before graduating from the University of Notre Dame in 1975 with a degree in chemistry, Paul was introduced to fine wine through a wine appreciation class with his botany professor, Father McGrath, who was formerly a winemaker for Christian Brothers in the Napa Valley. Besides a sip of 1962 Château d'Yquem served by his father, this was Paul's first experience with the beverage that would become his life-long passion. Following graduation, Paul's dad and

Father McGrath convinced Paul to go west to study winemaking and enology in lieu of medical school.

Following graduate school at U.C. Davis, Paul was hired by Robert Mondavi for his advanced understanding of oak aging. He would go on to become winemaker for Opus One and Simi wineries, and then consultant to Peter Michael, Lewis, Catena and many more.

He founded Paul Hobbs Winery in 1991 and Viña Cobos in 1999. Twice named Wine Personality of the Year by Robert Parker, Jr., Paul continues to consult with producers from premier regions around the world, including California, Hungary, Argentina, Chile and Canada. With his cutting edge vision now focused on exciting new partnerships in Cahors, France, the Finger Lakes in New York and even the ancient wine region of Armenia, Paul believes his best wines are still in front of him.