

**WHAT TO TRY:** Paul Hobbs is a producer of age-worthy Chardonnays, full-bodied Pinot Noirs and chewably tannic Cabernet Sauvignons — but he also has a small vineyard lot dedicated to Syrah, mostly for blending purposes. Apparently when a vintage is particularly fruitful or, according to the hostess, “when Paul feels like it,” he’ll produce a few bottles of Syrah to sell. If this anomaly is available during your visit, try it.

**INSIDE INFO:** Buying Paul Hobbs wines is limited to those who visit the winery in person or join the mailing list. At the end of your tasting you can fill out an order form that includes a lot more than what was poured at the table. If interested, it’s worth asking your host if there are any “off the menu” items you can try before you buy (especially since you’ll be paying between \$55 to \$425 per bottle).