

# CROSSBARN

## 2021 SONOMA COAST CHARDONNAY

Named after the one hundred fifty year old 'cross barn' located on the Hobbs family farm in upstate New York, Crossbarn honors the values of hard work and integrity instilled in Paul from his childhood. With a commitment to sustainably nurturing the vineyards, while using labor-intensive winemaking techniques, Crossbarn wines offer a pure and youthful expression of fruit blended from diverse vineyards within California's finest appellations.

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

### GROWING SEASON

*An exceptionally dry year that nonetheless produced fruit of outstanding quality, the 2021 growing season began with relatively cool conditions through early spring. Minimal heat spikes through the summer months resulted in an even, steady growing season, while a cool August created excellent ripening conditions. Harvest brought impressive yields with fruit showing excellent natural acidity and phenological ripeness.*

WINEMAKING DETAILS	HAND-HARVESTED AT NIGHT	PRESSED WHOLE-CLUSTER	100% STAINLESS STEEL
SELECTED YEASTS	AGED 5 MONTHS ON THE LEES	MINIMAL SO2 ADDITIONS	BOTTLED UNFINED

### NOTES

The 2021 vintage bursts from the glass with bright aromas of lemon zest, green apple, and white florals, with an undercurrent of flinty minerality that belies its cool climate origins along the Sonoma Coast. A beautiful tension midpalate elevates the notes of Asian pear and lime which mingle with a vibrant acidity, leading to a clean and refreshing finish.

