

CROSSBARN

2018 SONOMA COAST PINOT NOIR

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 Pinot Noir offers structure and complexity in balance with pure, concentrated fruit.

GROWING SEASON

The 2018 growing season saw long, steady conditions throughout, with minimal heat spikes or weather events. After abundant winter rains, bud break and flowering occurred later than usual but under ideal conditions, and mild summer and fall conditions allowed for the fruit to ripen evenly, producing an abundant crop with beautifully complex aromas and flavors.

WINEMAKING DETAILS	HAND-HARVESTED AT NIGHT	15-DAY MACERATIONS IN OPEN TOP TANKS	7% WHOLE CLUSTER INCLUSION
NATIVE YEAST FERMENTATIONS	AGED 9 MONTHS ON THE LEES IN 11% NEW OAK BARRELS	MINIMAL SO2 ADDITIONS	BOTTLED UNFINED

NOTES

Vibrant ruby in color, the wine is bursting with aromas of juicy pomegranate, Bing cherry, and rhubarb, with hints of Earl Grey tea and cinnamon. Elegantly layered notes of ripe strawberry, raspberry, and fennel fronds create a harmonious and lifted palate accented by a delicate acidity and a subtle salinity, which harkens to its source along the Sonoma Coast.

