

CROSSBARN

2020 SONOMA COAST ROSÉ OF 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 Rosé of Pinot Noir offers freshness and minerality in balance with vibrant, refreshing fruit.

GROWING SEASON

Although a challenging year on many fronts, the 2020 growing season produced wines with exceptional vibrancy and purity of fruit. A mild winter with unseasonably low rainfall led to a relatively cool and mild spring; however, multiple heat waves in August and September accelerated ripening, leading to a shorter and earlier harvest.

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

NOTES

Pale salmon in color, our limited release rosé is sourced from fog-washed vineyards along the Sonoma Coast. Delicate aromas of orange blossom, alpine strawberry, and sun-kissed raspberry are balanced by a mineral backbone and refreshing acidity on the palate, with a clean and energizing finish.

