

# CROSSBARN

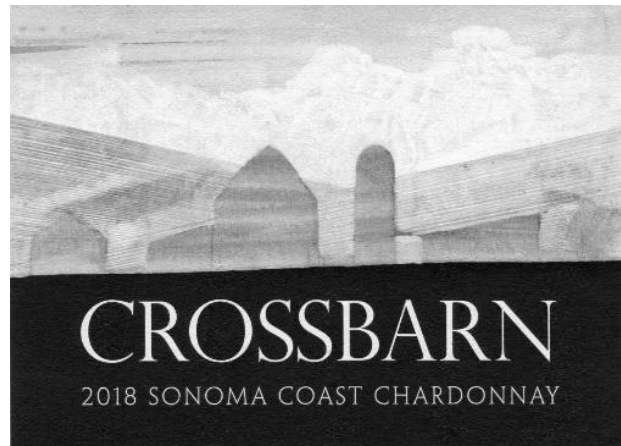
## 2018 CHARDONNAY, SONOMA COAST

Located in the heart of the Sonoma Coast, CrossBarn is renowned winemaker Paul Hobbs's innovative winery dedicated to crafting wines of stunning quality and exceptional value using sustainable vineyard practices and traditional winemaking techniques. These sophisticated yet approachable wines focus on the expression of California's most celebrated AVAs, including the Napa Valley for cabernet sauvignon, and the cool Sonoma Coast for chardonnay, and pinot noir.

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.

### WINEMAKING

- Hand-harvested grapes
- Pressed whole-cluster
- 92% stainless, 8% barrel fermented
- Native and selected yeast strains
- Native malolactic fermentation; 100%
- 5 months sur lie; weekly bâtonnage
- Assemblage: February 2018
- Minimal SO<sub>2</sub> additions
- Bottled unfinned



### TASTING NOTES

Hailing from cool parcels within the Sonoma Coast appellation, the wine showcases bright straw yellow and opens with aromas of slate, lemon rind, and honeysuckle. Alluring flavors of Gala apple skin and white stone fruit are balanced by a crisp and flinty mineral texture on the mid-palate that epitomizes the fruit grown on these fog-washed vineyards. The vibrant acidity provides precision and length that drives a lingering finish.