

CROSSBARN

2019 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

With mild temperatures leading to a long growing season, 2019 delivered a steady harvest with excellent fruit quality. After winter brought heavy rain, a mild spring followed allowing for an ideal fruit set. Summer progressed with a lack of heat spikes which enabled a long ripening period that allowed fruit to develop slowly with fresh acidity, expressive flavors, and superb balance.

WINEMAKING DETAILS	HAND-HARVESTED AT NIGHT	PRESSED WHOLE-CLUSTER	90% STAINLESS STEEL, 10% NEUTRAL OAK BARRELS
NATIVE AND SELECTED YEASTS	AGED 5 MONTHS ON THE LEES	MINIMAL SO2 ADDITIONS	BOTTLED UNFINED

NOTES

Clear with pale lemon hues, the wine bursts with aromas of fresh pear, citrus, and wet stone. Lifted notes of white peach, green apple, and white flower mingle with crisp acidity and chalky texture, leading to a long and juicy finish, capturing its Sonoma Coast origins.

