

CROSSBARN

2021 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 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	COMPRISED OF 7 AVAS WITHIN THE SONOMA COAST	10% WHOLE CLUSTER INCLUSION
NATIVE YEAST FERMENTATIONS	AGED 9 MONTHS ON THE LEES IN 5% NEW FRENCH OAK BARRELS	MINIMAL SO2 ADDITIONS	BOTTLED UNFINED

NOTES

Vibrant ruby in color, this vintage is bursting with bright red fruit aromas of cranberry and cherry, with hints of bergamot, winter spice and cinnamon. Elegantly layered notes of mulberry, raspberry and a kiss of pine create a harmonious and textured palate accented by a delicate acidity and a subtle salinity, which evokes characteristics of the Sonoma Coast.

