

CROSSBARN

2021 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.

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

NOTES

Our limited release rosé of pinot noir shows perfumed aromas of fresh summer strawberry and rose petal, with hints of juicy watermelon on the palate balanced by a bright acidity and refreshing finish. A perfect accompaniment to outdoor summer gatherings.

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.

