

# CROSSBARN

## 2017 Pinot Noir, 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 Pinot Noir offers structure and complexity in balance with pure concentrated fruit.

### Growing Season

Following five consecutive years of drought, 2017 provided a highly welcomed reprieve with record-breaking winter rainfall that filled all our reservoirs, and helped replenish soils and aquifers alike. Spring lead with benevolent breaks in the rain that facilitated an optimal fruit set before summer commenced with warm day-cold night cycles, critical for slow flavor development and acid preservation. Labor Day weekend arrived with a heat wave that pushed the rate of maturation which was followed by a prolonged series of cool days, perfectly completing the ripening process. Fruit showed exceptional balance and energy at the time of picking, maintaining desired levels of acid and sugar. This vintage delivers pure fruit characteristics while retaining fresh acidity.

### Winemaking

- Hand-harvested grapes
- 100% Pinot Noir
- 15-day maceration in open top tanks
- 6% whole clusters
- Native yeast and malolactic fermentations
- Sur lie for 10 months
- Assemblage: August 2018
- Aged 10 months in oak barrels; 12% new
- Bottled unfined



### Notes

Deep purple in color, the wine opens with fresh aromatics of violets, cinnamon spice, orange zest and strawberry jam. The palate is vibrant and rich, with juicy wild berry, baked rhubarb, and baking spice that's surrounded by velvety tannins. Mouthwatering acidity and attractive mineral notes lead to a long, energetic finish.

