

CROSSBARN

PAUL HOBBS

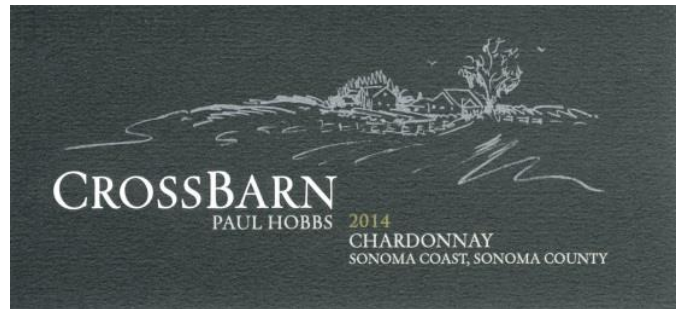
2014 Chardonnay, Sonoma Coast

Located in the heart of the Sonoma Coast, CrossBarn is renowned winemaker Paul Hobbs's innovative winery dedicated to crafting wines of exceptional quality and value using sustainable vineyard practices and minimally invasive winemaking techniques. These fresh, approachable wines focus on enhancing appellation expression from California's most celebrated AVA's, including the Napa Valley for cabernet sauvignon, and the cool Sonoma Coast for chardonnay, rosè 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
- 90% stainless, 10% barrel fermented
- Native and selected yeast strains
- Native malolactic fermentation; 100%
- 5 months sur lie; stirred weekly
- Assemblage December 2014
- Minimal SO₂ additions
- Unfined; bottled March 2015



Growing Season

2014 was the third straight outstanding growing season in a row, following the excellent 2012 and 2013 vintages. Dry winter and spring conditions limited canopy vigor, and a warm growing season with a lack of extreme heat spikes resulted in prolonged, even ripening through harvest. The resulting wines possess great site specificity, depth and quality.

Notes

Luminescent pastel gold in color, this chardonnay has an aromatic mélange of stone fruit with hints of lemon zest. The juicy palate is filled with slowly unfolding layers of gala apple, nectarine, and apricot with subtle notes of brioche & lees. The round texture is accentuated by vibrant acidity and a pronounced, mineral-driven finish.

