

CROSSBARN

PAUL HOBBS

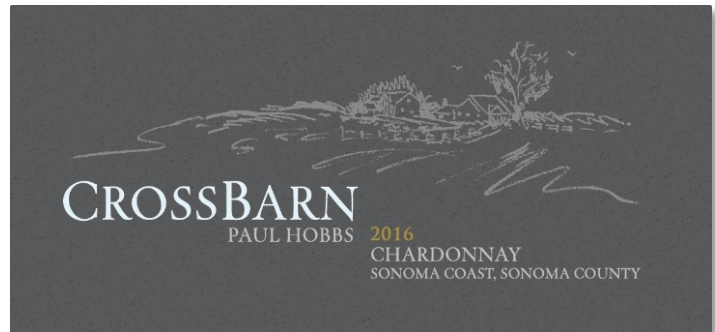
2016 Chardonnay, Sonoma Coast

Located in the heart of the Sonoma Coast, CrossBarn is renowned winemaker Paul Hobbs's innovative winery dedicated to crafting wines of 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 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; weekly bâtonnage
- Assemblage: January, 24, 2017
- Minimal SO₂ additions
- Bottled unfined



Growing Season

The 2016 ripening season was cooler on average than the previous three, with lower daytime highs and colder nights. Although harvest started a week earlier than average the fruit quality was high given the even growing season. No significant heat spikes during ripening took place, yet fruit came in all at once over a two to three-week period.

Notes

Our chardonnay showcases the fresh and lively essence of the Sonoma Coast appellation, offering a brilliant, pale yellow color and enticing aromas of lemon curd, warm brioche and fragrant white florals. Flavors of custard and golden delicious apple are accented by a hint of baking spice, mineral and sea salt. The lengthy finish is crisp and clean, uniting vibrant fruit with bracing acidity.

