

CROSSBARN

2018 SONOMA COAST CHARDONNAY

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 Chardonnay offers structure and weight in balance with pure, concentrated fruit.

GROWING SEASON

The 2018 growing season saw long, steady conditions throughout, with minimal heat spikes or weather events. After abundant winter rains, bud break and flowering occurred later than usual but under ideal conditions, and mild summer and fall conditions allowed for the fruit to ripen evenly, producing an abundant crop with beautifully complex aromas and flavors.

WINEMAKING DETAILS	100% CHARDONNAY	HAND-HARVESTED AT NIGHT	PRESSED WHOLE-CLUSTER
92% STAINLESS STEEL, 8% BARREL FERMENTED	100% NATIVE MALOLACTIC FERMENTATION	AGED 5 MONTHS SUR LIE, WEEKLY BÂTONNAGE	BOTTLED UNFINED

NOTES

Hailing from cool parcels within the Sonoma Coast appellation, the wine showcases bright straw yellow and opens with aromas of slate, lemon rind, and honeysuckle. Alluring flavors of Gala apple skin and white stone fruit are balanced by a crisp and flinty mineral texture on the mid-palate that epitomizes the fruit grown on these fog-washed vineyards. The vibrant acidity provides precision and length that drives a lingering finish.

