

CROSSBARN

PAUL HOBBS

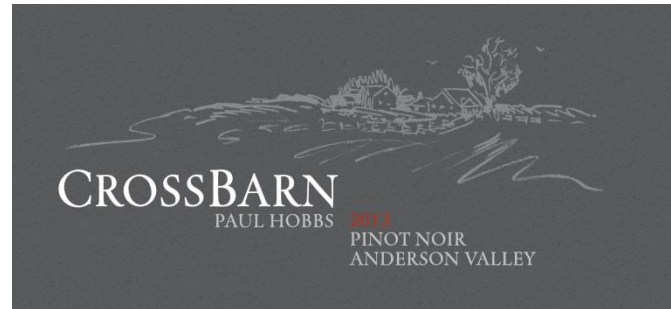
2013 Pinot Noir, Anderson Valley

Established in 2000, 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 appellations with worldwide acclaim, 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 Anderson Valley appellation, CrossBarn Pinot Noir offers structure and weight in balance with pure concentrated fruit.

Winemaking

- Hand-harvested grapes
- 15-day total maceration in open top tanks
- 8% whole cluster
- Native yeast and malolactic fermentations
- Aged 10 months in oak barrels; 14% new
- Bottled August 2014



Growing Season

2013 was a phenomenal growing season in just about every way. A warm, dry spring led to early bud break, limited canopy vigor and berry size, and created ideal conditions through bloom and fruit set. An abundance of long sunny days, with only one heat spike in early July, resulted in even ripening and an early harvest with exceptional flavor development. The 2013 vintage offers very high quality wines that are striking in their balance and expression.

Notes

Deep ruby color prepares the senses for the intense spiced aromas of brambly wild berries, black tea, and sandalwood. The palate offers satin-textured layers of juicy rhubarb and Bing cherry with earthy forest floor. Ripe, velvety tannins bolster a lengthy finish highlighted with mineral undertones.

