

CROSSBARN

PAUL HOBBS

2015 Pinot Noir, Anderson Valley

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 pushing the boundaries of traditional winemaking, CrossBarn wines offer a pure and youthful expression of fruit blended from diverse vineyards within California's finest appellations.

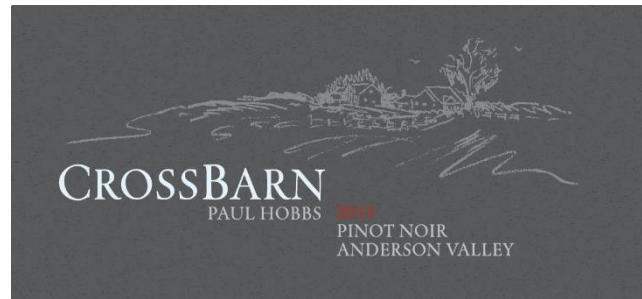
Produced using hand-harvested fruit from carefully selected vineyards within the Anderson Valley, this Pinot Noir offers a lively and authentic expression of its appellation.

Growing Season

Early challenges in the 2015 season necessitated focused and careful work in the vineyard to combat the results of poor set. With well-executed, extensive thinning, and good conditions through harvest, exceedingly well concentrated fruit of balance and quality was achieved. The result are lively wines, with a purity of fruit that express their appellation of origin with typicity.

Winemaking

- 100% Pinot Noir
- 14-day maceration in open top tanks
- 9% whole cluster inclusion
- Native yeast primary and malolactic fermentations
- Barrel aged for 11 months, 13% new oak
- Bottled unfiltered



Notes

Deep ruby, yet luminous in the glass, this 2015 Pinot Noir embodies the fog-drenched early mornings and sun-soaked afternoons of its Anderson Valley origins. Wafting aromas of freshly baked tart cherry pie are juxtaposed by charred meat and its drippings, rusted iron, and damp earth. On the palate, mouthwatering briar fruit, wild blueberry, and fresh sage are delivered through a full, velvet-textured mouthfeel, and tethered by fine grain tannins throughout the lengthy finish.

