

CROSSBARN

PAUL HOBBS

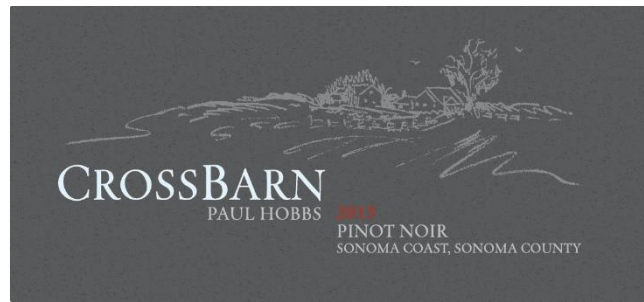
2015 Pinot Noir, Sonoma Coast

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 Pinot Noir offers structure and complexity in balance with pure concentrated fruit.

Winemaking

- Hand-harvested grapes
- 100% Pinot Noir
- 15-day maceration in open top tanks
- 5% whole clusters
- Native yeast and malolactic fermentations
- Sur lie for 10 months
- Aged 10 months in oak barrels; 11% new
- Bottled unfiltered



Growing Season

The 2015 vintage began in late winter due to unseasonably warm temperatures leading to an early bud break, and thus an elongated growing season. Overall yields were lighter than average with smaller cluster and berry size as a result of cooler temperatures during bloom and the third consecutive year of drought. The resultant wines show increased concentration of flavors with wonderful balance and round textures.

Notes

This alluring Sonoma Coast pinot noir embraces the complexity, structure and elegance, imparted by salty ocean breezes and fog-washed hillsides. Aromas of crushed violet, Chinese tea, ripe raspberry, currant and musk are seamlessly echoed on a silky yet structured palate resplendent with wild berry, fresh cherry, blood orange and a hint of spice. A long, energetic finish turns somewhat nostalgic with the reminiscence of warm, tart cherry pie.

