

CROSSBARN

2020 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

Although a challenging year on many fronts, the 2020 growing season produced wines with exceptional vibrancy and purity of fruit. A mild winter with unseasonably low rainfall led to a relatively cool and mild spring; however, multiple heat waves in August and September accelerated ripening, leading to a shorter and earlier harvest.

WINEMAKING DETAILS	HAND-HARVESTED AT NIGHT	PRESSED WHOLE-CLUSTER	100% STAINLESS STEEL
NATIVE AND SELECTED YEASTS	AGED 5 MONTHS ON THE LEES	MINIMAL SO2 ADDITIONS	BOTTLED UNFINED

NOTES

A bright and refreshing chardonnay bursting with aromas of crisp green apple, white peach, and a touch of citrus blossom. With notes of fresh pear, kumquat, and lime zest, the palate is charged by an electric minerality and brisk acidity that blends seamlessly through to a vibrant finish.

