

CROSSBARN

2019 SONOMA COAST PINOT NOIR

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

GROWING SEASON

With mild temperatures leading to a long growing season, 2019 delivered a steady harvest with excellent fruit quality. After winter brought heavy rain, a mild spring followed allowing for an ideal fruit set. Summer progressed with no prolonged heat spikes, which enabled a long ripening period that allowed fruit to develop slowly with fresh acidity, expressive flavors, and superb balance.

WINEMAKING DETAILS	HAND-HARVESTED AT NIGHT	16-DAY MACERATIONS IN OPEN TOP TANKS	8% WHOLE CLUSTER INCLUSION
NATIVE YEAST FERMENTATIONS	AGED 9 MONTHS ON THE LEES IN 8% NEW OAK BARRELS	MINIMAL SO2 ADDITIONS	BOTTLED UNFINED

NOTES

Our 2019 vintage shines with an ultra-bright garnet color and aromas of fragrant strawberry, muddled raspberries, and a kiss of baking spice. Dark cherry and rhubarb are balanced with pomegranate seeds a touch of floral notes on the palate, with a subtle salinity that harkens to its sourcing along the Sonoma Coast. Seamlessly integrated tannins and fresh acidity give the wine a distinct freshness throughout.

