

CROSSBARN

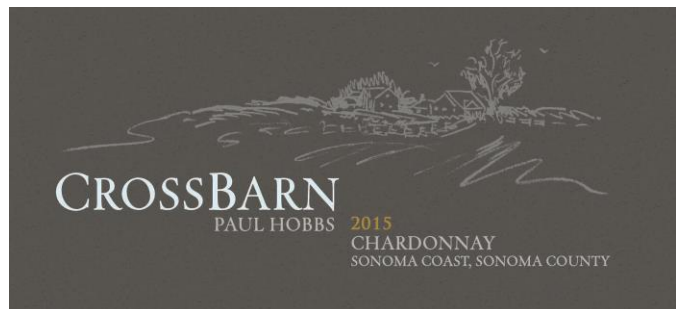
PAUL HOBBS

2015 Chardonnay, Sonoma Coast

Located in the heart of the Sonoma Coast, CrossBarn is renowned winemaker Paul Hobbs's innovative winery dedicated to crafting wines of exceptional quality and value using sustainable vineyard practices and minimally invasive winemaking techniques. These fresh, approachable wines focus on enhancing appellation expression from California's most celebrated AVA's, including the Napa Valley for cabernet sauvignon, and the cool Sonoma Coast for chardonnay, rosè and pinot noir.

Winemaking

- Hand-harvested grapes
- Pressed whole-cluster
- 95% stainless, 5% barrel fermented
- Native and selected yeast strains
- Native malolactic fermentation; 100%
- 5 months sur lie; stirred weekly
- Assemblage January 2016
- Minimal SO₂ additions
- Unfined; bottled March 2016



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

Color: Daffodil yellow.

Aroma: Bartlett pear, yellow peach and citrus/yellow flowers.

Flavor: Juicy pink lady apple, fresh guava and apricot.

Texture: Creamy, energetic, long and salivating.

