

CROSSBARN

BY PAUL HOBBS

2010 Chardonnay, Sonoma Coast

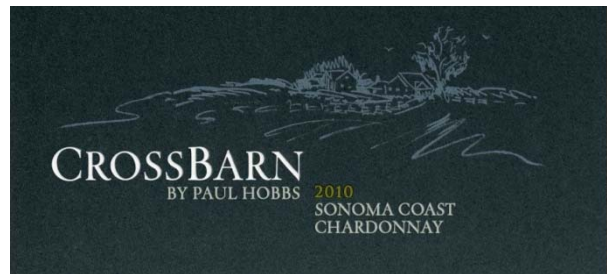
Farm life instills in one a deep sense of respect for family, a love of the land and the joys of collaborative effort. Our CrossBarn wines are a reflection of these ideals and of our commitment to sustainable vineyard practices and gentle winemaking techniques. The “cross barn” was nestled in the middle of our one hundred fifty year old family farm in upstate New York. A favorite haunt for my siblings and me, it took on a life of its own and remains in our memories as a place of great mystery and adventure.

Paul

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.

Winemaking

- Whole-cluster, direct to press
- 60% fermented in tank, 40% in oak barrels
- Fermented using native and selected yeasts
- 100% malolactic fermentation
- Aged five months in French oak barrels
- Unfined; bottled March 2011



Growing Season

The long cool growing season of 2010 allowed great acid retention in the fruit and extended time for flavor development without the higher sugar levels associated with warmer growing conditions. The warm weather in September was timed perfectly to bring the fruit to the needed ripeness levels.

Notes

Pale straw in color and aromatic with Gala apple and stone fruit, this chardonnay offers a generous, mouthfilling palate. Layers of pear, white peach and citrus blend seamlessly and carry through to refreshing, mineral-accented finish.

