

CROSSBARN

BY PAUL HOBBS

2012 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
- 80% fermented in tank, 20% in neutral French oak barrels
- Fermented using native and selected yeasts
- 100% malolactic fermentation
- Unfined; bottled March 2013



Growing Season

2012 graced Sonoma County with an ideal wine growing season. A mild winter gave way to a gentle, warm spring. Summer temperatures rose slowly throughout the season and rays of sunshine ripened the perfectly formed grapes. As harvest approached temperatures increased which allowed flavor, acid and sugars to find harmony. The wines from 2012 are expressive, balanced and elegant.

Notes

Pale yellow in color, this refreshing chardonnay is fragrant with honeysuckle, pear and Meyer lemon. The mouth-filling palate opens with vibrant flavors of Fuji apple, nectarine and mandarin oil. Citrus notes grace a crisp finish.

