

CROSSBARN

PAUL HOBBS

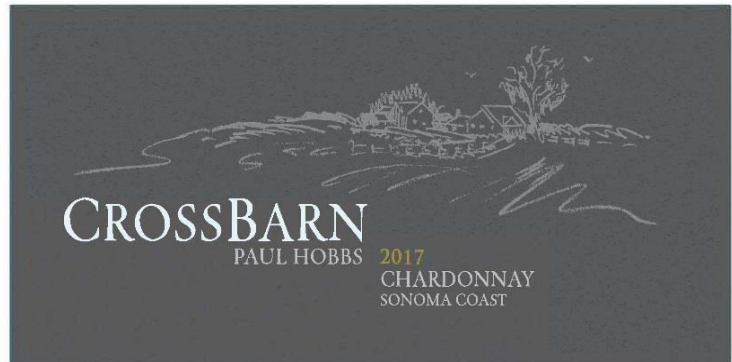
2017 Chardonnay, Sonoma Coast

Located in the heart of the Sonoma Coast, CrossBarn is renowned winemaker Paul Hobbs's innovative winery dedicated to crafting wines of stunning quality and exceptional value using sustainable vineyard practices and traditional winemaking techniques. These sophisticated yet approachable wines focus on the expression of California's most celebrated AVAs, including the Napa Valley for cabernet sauvignon, and the cool Sonoma Coast for chardonnay, and pinot noir.

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

- Hand-harvested grapes
- Pressed whole-cluster
- 92% stainless, 8% barrel fermented
- Native and selected yeast strains
- Native malolactic fermentation; 100%
- 5 months sur lie; weekly bâtonnage
- Assemblage: February 2018
- Minimal SO₂ additions
- Bottled unfined



Growing Season

Following five consecutive years of drought, 2017 provided a highly welcomed reprieve with record-breaking winter rainfall that filled all our reservoirs, and helped replenish soils and aquifers alike. Spring lead with benevolent breaks in the rain that facilitated an optimal fruit set before summer commenced with warm day-cold night cycles, critical for slow flavor development and acid preservation. Labor Day weekend arrived with a heat wave that pushed the rate of maturation which was followed by a prolonged series of cool days, perfectly completing the ripening process. Fruit showed exceptional balance and energy at the time of picking, maintaining desired levels of acid and sugar. This vintage delivers pure fruit characteristics while retaining fresh acidity.

Notes

Glistening straw yellow with a faint green hue and fragrant aromas of white flower, Asian pear, and wet stone underpin the wine's expression of its true Sonoma Coast roots. Alluring stone fruit flavors carry the palate along with hints of citrus and honeysuckle that evolve into a creamy mid-palate before ending in a long, clean finish with crisp acidity.

