

CROSSBARN

BY PAUL HOBBS

2011 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
- 70% fermented in tank, 30% in oak barrels
- Fermented using native and selected yeasts
- 100% malolactic fermentation
- Aged four months in French oak barrels
- Unfined; bottled March 2012



Growing Season

A long, rainy spring preceded a cool growing season. Crop set was small and meticulous canopy management was required to ensure proper phenolic maturation. The vintage produced firmly structured, mineral-driven wines with a fine balance of fruit and acidity.

Notes

Pale yellow in color, this refreshing chardonnay is fragrant with white flowers, pear and citrus. The mouth-filling palate opens with crisp flavors of Fuji apple, white peach and lemon blossoms. Layers of mineral and citrus notes and a touch of vanillin grace a crisp, racy finish.

