

CROSSBARN

BY PAUL HOBBS

2012 Pinot Noir, Anderson Valley

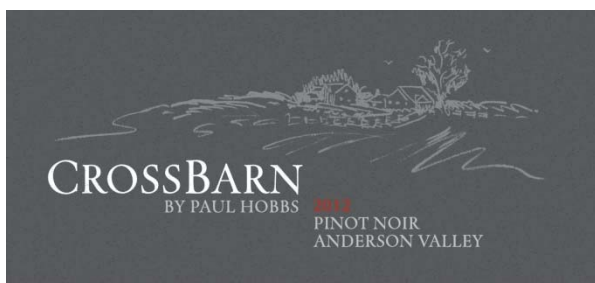
"Farm life instills in one a deep sense of respect for family, a love of the land and the joys of collaborative effort. Our CrossBarn wines are a reflection of these ideals and of our commitment to sustainable vineyard practices and gentle winemaking techniques. The "cross barn" was nestled in the middle 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 Anderson Valley appellation, CrossBarn Pinot Noir offers structure and weight in balance with pure concentrated fruit.

Winemaking

- Night-harvested grapes
- 16-day total maceration
- Fermented with native and selected yeasts
- Aged 10 months in oak barrels; 14% new
- Bottled August 2013 unfinned/unfiltered



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

Dark ruby in color and scented with huckleberries, rose petals and anise, this lively expression of cool climate Anderson Valley pinot noir emerges from the glass in layers of red currant, blackberry and cola with subtle hints of vanillin, clove and cardamom. Supple tannins and balanced acidity grace a long finish.

