

CROSSBARN

PAUL HOBBS

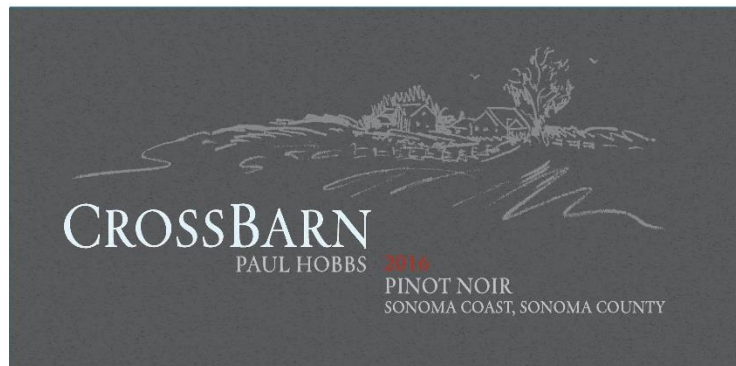
2016 Pinot Noir, Sonoma Coast

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 Pinot Noir offers structure and complexity in balance with pure concentrated fruit.

Winemaking

- Hand-harvested grapes
- 100% Pinot Noir
- 13-day maceration in open top tanks
- 7% whole clusters
- Native yeast and malolactic fermentations
- Sur lie for 10 months
- Assemblage: August 2017
- Aged 10 months in oak barrels; 10% new
- Bottled unfiltered



Growing Season

The 2016 ripening season was cooler on average than the previous three, with lower daytime highs and colder nights. Although harvest started a week earlier than average the fruit quality was high given the even growing season. No significant heat spikes during ripening took place, yet fruit came in all at once over a two to three-week period.

Notes

A brilliant ruby shade and lively aromas of red cherry, perfumed violet, and flaky pie crust, reveal this wine's Sonoma Coast origins from the outset. A full palate of round, sumptuous fruit, along with flavors of earl grey tea and red clay, interact with its finely grained tannins. Balanced and elegant, the wine is playful throughout the long, energetic finish.

