

CROSSBARN

PAUL HOBBS

2013 Pinot Noir, Sonoma Coast

Established in 2000, 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 appellations with worldwide acclaim, including the Napa Valley for cabernet sauvignon, and the cool Sonoma Coast for chardonnay, rosè and pinot noir.

Produced using hand-harvested fruit from carefully selected vineyards within the Sonoma Coast appellation, CrossBarn Pinot Noir offers structure and weight in balance with pure concentrated fruit.

Winemaking

- Hand-harvested grapes
- 15-day maceration in open top tanks
- 5% whole clusters
- Native yeast and malolactic fermentations
- Aged 10 months in oak barrels; 10% new
- Bottled August 2014



Growing Season

2013 was a phenomenal growing season in just about every way. A warm, dry spring led to early bud break, limited canopy vigor and berry size, and created ideal conditions through bloom and fruit set. An abundance of long sunny days, with only one heat spike in early July, resulted in even ripening and an early harvest with exceptional flavor development. The 2013 vintage offers very high quality wines that are striking in their balance and expression.

Notes

Vivid dark garnet color with a focused nose of black plums and dried herbs. The dense palate exudes Bing cherry, raspberry and fresh pomegranate flavors with hints of black tea and cedar. Supple tannins with peppery, mineral undertones round out the lengthy finish.

