

CROSSBARN

PAUL HOBBS

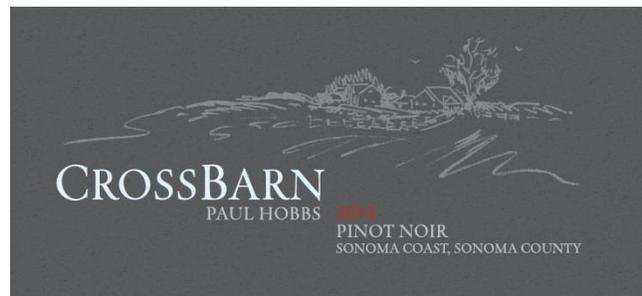
2014 Pinot Noir, Sonoma Coast

Located in the heart of the Sonoma Coast, CrossBarn is renowned winemaker Paul Hobbs's innovative winery dedicated to crafting wines of exceptional quality and value using sustainable vineyard practices and minimally invasive winemaking techniques. These fresh, approachable wines focus on enhancing appellation expression from California's most celebrated AVA's, including the Napa Valley for cabernet sauvignon, and the premier cool climate coastal regions for pinot noir, chardonnay, and rosé.

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
- 100% Pinot Noir
- 15-day maceration in open top tanks
- 7% whole clusters
- Native yeast and malolactic fermentations
- Surlees for 10 months
- Aged 10 months in oak barrels; 10% new
- Bottled August 2015; unfiltered



Growing Season

2014 was the third straight outstanding growing season in a row. Dry winter and spring conditions limited canopy vigor, and a warm growing season with a lack of extreme heat spikes resulted in prolonged, even ripening through harvest. The resulting wines possess great site specificity, depth and quality.

Notes

Color: pomegranate violet

Aromas: Wild red raspberries, strawberries and pomegranate, fresh herbs thyme/sage, forest floor and hibiscus tea.

Flavor: Fresh and juicy, red cherries, raspberries, with a coolness of rhubarb, black tea spice.

Mouthfeel: Graceful polished tannins throughout the palate led to a long savory finish.

