

CROSSBARN

BY PAUL HOBBS

2009 Pinot Noir, Anderson Valley

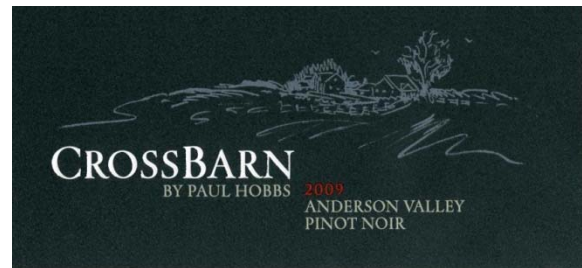
Farm life instills in one a deep sense of respect for family, a love of the land and the joys of collaborative effort. Our CrossBarn wines are a reflection of these ideals and of our commitment to sustainable vineyard practices and gentle winemaking techniques. The “cross barn” was nestled in the middle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

Winemaking

- Night-harvested grapes
- 14-day total maceration
- Fermented using native and selected yeasts
- Aged 10 months in French oak barrels, 23% new
- Unfined and unfiltered; bottled August 2010



Growing Season

2009 began with an abundance of spring rain followed by mild, steady summer temperatures that set the stage for nearly ideal pinot noir and chardonnay growing conditions. The well-set fruit ripened slowly allowing for an excellent balance of sugars and acids to develop. The resulting wines can be characterized as elegant and rich with profound depth and structure.

Notes

Deep plum color is accompanied by fragrant aromas of black cherry, currant and underbrush. The palate offers perfectly-ripened blackberry and plum, intermingling with black tea and earth. The lengthy finish is graced with balanced acidity.

