

CROSSBARN

BY PAUL HOBBS

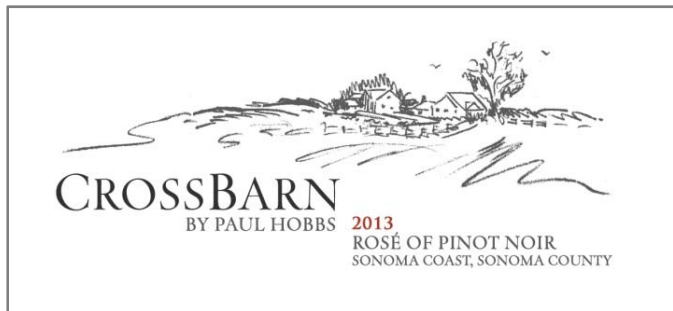
2013 Rosé of Pinot Noir, Sonoma Coast

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

Winemaking

- Fermented with selected yeasts
- No malolactic fermentation
- 100% fermented in tank
- Bottled January 2014; unfiltered



Growing Season

2013 was a phenomenal vintage 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 flowering and fruit set. Abundant sun, with only one heat spike in early July, resulted in extended, even ripening and an early harvest with exceptional flavor development. The abundant 2013 vintage offers high quality wines that are striking in their balance and expression.

Notes

A delicate hue of light pink coral, our Rosé of Pinot Noir has alluring aromas of strawberry, watermelon and tangerine oil. Fresh and juicy flavors of nectarine, lychee and honeydew tease the palate; the finish is bone dry, pure and crisp.

