

CROSSBARN

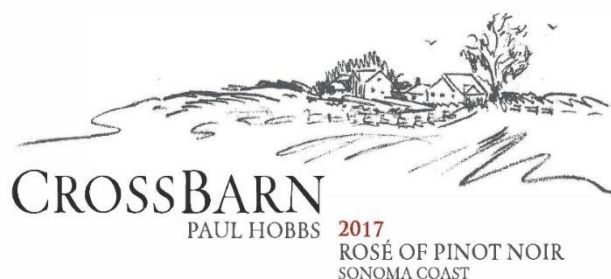
PAUL HOBBS

2017 Rosé of 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.

Winemaking

- Hand-harvested grapes
- Whole-cluster Pressed – 100% Pinot Noir
- 100% stainless
- Selected yeast strains
- No malolactic fermentation
- Minimal SO₂ additions
- Bottled March 2018; unfined



Growing Season

Following five consecutive years of drought, 2017 provided a highly welcomed reprieve with record-breaking winter rainfall that filled all our reservoirs, and helped replenish soils and aquifers alike. Spring lead with benevolent breaks in the rain that facilitated an optimal fruit set before summer commenced with warm day-cold night cycles, critical for slow flavor development and acid preservation. Labor Day weekend arrived with a heat wave that pushed the rate of maturation which was followed by a prolonged series of cool days, perfectly completing the ripening process. Fruit showed exceptional balance and energy at the time of picking, maintaining desired levels of acid and sugar. This vintage delivers pure fruit characteristics while retaining fresh acidity.

Notes

Bright pink with coral highlights, scents reminiscent of oyster shell and salt water brine are met with pronounced aromas of fresh picked strawberry. Balanced acidity plays throughout the core, leading to a juicy mid-palate and a lively, clean finish.

