

CROSSBARN

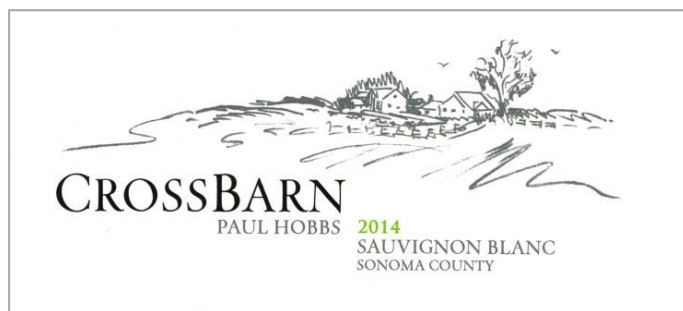
PAUL HOBBS

2014 Sauvignon Blanc, Sonoma County

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.

Winemaking

- 50% Musque clone
- Hand-harvested grapes
- Pressed whole-cluster
- 87% stainless, 13% barrel fermented
- Native and selected yeast strains
- Cool, prolonged fermentation
- No malolactic fermentation
- 4 months sur lie
- Minimal SO₂ addition
- Bottled February 2015; unfined



Growing Season

2014 was the third straight outstanding growing season in a row, following the excellent 2012 and 2013 vintages. 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

Pale green straw in color, this refreshing sauvignon blanc has focused aromas of white nectarine, quince, ruby red grapefruit and fresh cut grass. The well-defined palate opens with verve and crisp flavors of fresh green apple, key lime pie, and green tea. Layers of chalky minerality and green citrus create a racy finish with mouthwatering acidity.

