

CROSSBARN

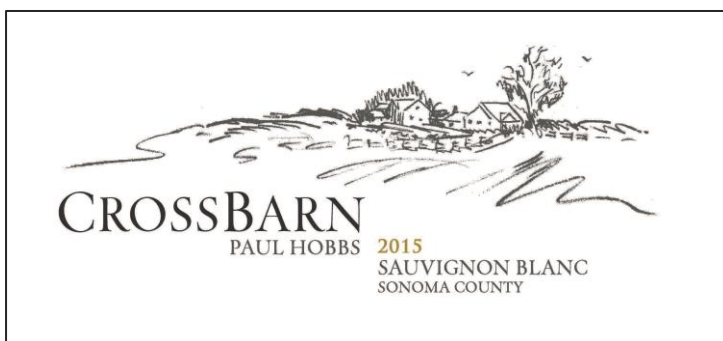
PAUL HOBBS

2015 Sauvignon Blanc, Sonoma County

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
- Pressed whole-cluster
- 80% stainless, 20% barrel fermented
- Native and selected yeast strains
- Cool, prolonged fermentation
- No malolactic fermentation
- 4 months sur lie
- Minimal SO₂ addition
- Bottled February 2016; unfiltered



Growing Season

The 2015 vintage began in late winter due to unseasonably warm temperatures leading to an early bud break, and thus an elongated growing season. Overall yields were lighter than average with smaller cluster and berry size as a result of cooler temperatures during bloom and the third consecutive year of drought. The resultant wines show increased concentration of flavors with wonderful balance and round textures.

Notes

Color: Pale green straw, brilliant

Aroma: Grapefruit, lychee, kiwi, lime, hint of grass

Flavor: Juicy palate of white peaches, and meyer lemon

Texture: Full and round, slate and freshness with a balanced finish

