

# CROSSBARN

## PAUL HOBBS

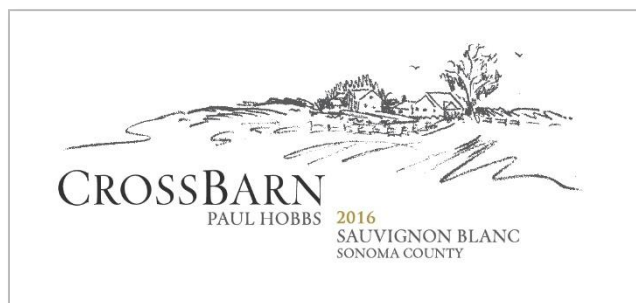
### 2016 Sauvignon Blanc, Sonoma County

Located in the heart of the Sonoma Coast, CrossBarn is renowned winemaker Paul Hobbs's innovative winery dedicated to crafting wines of stunning quality and exceptional value using sustainable vineyard practices and traditional winemaking techniques. These sophisticated yet approachable wines focus on the expression of California's most celebrated AVAs.

Produced using hand-harvested fruit from carefully selected vineyards within the Sonoma County appellation, CrossBarn Sauvignon Blanc offers lively aromatics and fresh fruit flavors in balance with bright acidity, and minerality.

#### Winemaking

- 91% clone 317, 9% Musque clone
- Hand-harvested grapes
- Pressed whole-cluster
- 95% stainless, 5% barrel fermented
- Native and selected yeast strains
- Cool, prolonged fermentation
- No malolactic fermentation
- 4 months sur lie
- Minimal SO<sub>2</sub> addition
- Bottled unfiltered



#### Growing Season

The 2016 ripening season was cooler on average than the previous three, with lower daytime highs and colder nights. Although harvest started a week earlier than average the fruit quality was high given the even growing season. No significant heat spikes during ripening took place, yet fruit came in all at once over a two to three-week period.

#### Notes

White platinum in hue, with vibrant aromatics of lemon zest, grapefruit and white jasmine, our Sonoma County sauvignon blanc evokes the scents of springtime. This energetic nose is followed by a palate lush with juicy peach, fresh pomelo, and deftly balanced by wet stone-like minerality. Crisp, crunchy acidity enlivens the lengthy finish, leaving the palate feeling pure and refreshed.

