

CROSSBARN

PAUL HOBBS

2015 Pinot Noir, Anderson Valley

Named after the one hundred fifty year old 'cross barn' located on the Hobbs family farm in upstate New York, CrossBarn honors the values of hard work and integrity instilled in Paul from his childhood. With a commitment to sustainably nurturing the vineyards, while pushing the boundaries of traditional winemaking, CrossBarn wines offer a pure and youthful expression of fruit blended from diverse vineyards within California's finest appellations.

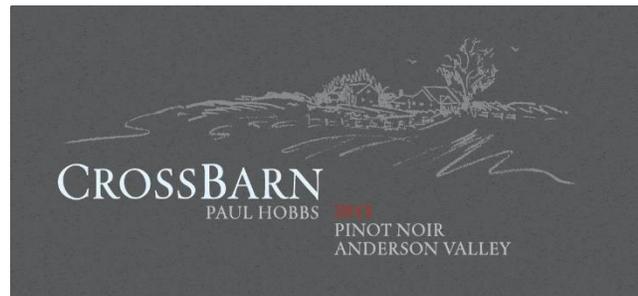
Produced using hand-harvested fruit from carefully selected vineyards within the Anderson Valley, this Pinot Noir offers a lively and authentic expression of its appellation.

Growing Season

An otherwise flawless season commenced with unfavorable spring weather which drove poor crop set, and also caused set to occur over an extended period leading to uneven ripening, and necessitating extensive thinning—a combination of factors that led to 30-35% below average yields. Careful vineyard work and good conditions throughout the rest of the season achieved exceedingly concentrated fruit of balance and quality. The result are lively wines, with a purity of fruit that express their appellation of origin with typicity.

Winemaking

- 100% Pinot Noir
- 14-day maceration in open top tanks
- 9% whole cluster inclusion
- Native yeast primary and malolactic fermentations
- Barrel aged for 11 months, 8% new French oak, 5% new American oak
- Bottled unfiltered



Tasting Notes

Deep ruby, yet luminous in the glass, this 2015 Pinot Noir embodies the fog-drenched early mornings and sun-soaked afternoons of its Anderson Valley origins. Wafting aromas of freshly baked tart cherry pie are juxtaposed by, rusted iron, and damp earth. On the palate, mouthwatering briar fruit, wild blueberry, and fresh sage are delivered through a full, velvet-textured mouthfeel, and tethered by fine grain tannins throughout the lengthy finish.

Food Pairing

- Wild mushrooms
- Game birds
- Soft, salty cheeses

