



# CROSSBARN

BY PAUL HOBBS

## 2024 SONOMA COAST CHARDONNAY

The ‘cross’ barn served as a childhood meeting place on our family’s more than one hundred-and fifty-year-old fruit farm situated in Niagara County, New York. Named to commemorate this cherished gathering point, Crossbarn honors the values of hard work, integrity, community, and respect for the land instilled in Paul Hobbs from his childhood. Committed to high quality, sustainably farmed vineyards, Crossbarn offers a bright, fresh, and youthful expression of wines for connecting and coming together.

### GROWING SEASON

Abundant rainfall in January and February tapered into a pattern of intermittent showers through May. Warmer-than-average winter temperatures prompted an early budbreak, ahead of the previous year. A brief frost in early April served as a reminder of Mother Nature’s caprice, however, temperate, sunny weather in April and May spurred a swift and successful bloom, setting the vintage in motion.

Fruit set followed promptly in the warm conditions of early summer. Mirroring the early budbreak, veraison arrived ahead of schedule in early July, coinciding with a heat wave. Fortunately, August brought a reprieve from the intense heat, delivering cooler, balanced conditions that proved ideal for ripening.

Harvest began in late August, and from the first picks, the fruit displayed hallmark traits of a remarkable vintage. A final heat wave in early October pushed the last blocks across the finish line. 2024 was a precocious vintage—eager from the start—and with the exceptional quality in hand, its impatience feels entirely justified.

WINEMAKING DETAILS	100% CHARDONNAY	HAND-HARVESTED AT NIGHT WITH SHEARS
100% NATIVE YEAST FERMENTATION	100% STAINLESS STEEL FERMENTED & AGED SUR LIE	BOTTLED UNFINED; MARCH 2025

### NOTES

Luminescent pale gold in color, this vibrant chardonnay jumps out of the glass with fresh aromas of white peach and honeydew melon brightened by notes of key lime zest and night blooming jasmine. On the palate, enticing layers of nectarine and fresh orange blossom unfold alongside a whisper of sea spray, with a soft, rounded midpalate lifted by an elegant ribbon of limestone minerality. The finish is long, crisp, and mouthwatering.

