

# CROSSBARN

## 2022 SONOMA COAST CHARDONNAY

Named after the 150 year old 'cross barn' located on the family property in upstate New York, Crossbarn honors Paul Hobbs' family farming legacy, combining respect for the land with humble yet joyful toil. With a commitment to high-quality, sustainably farmed vineyards, 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 Sonoma Coast appellation, Crossbarn Chardonnay offers freshness and minerality in balance with seamless, concentrated fruit.

WINEMAKING DETAILS	HAND-HARVESTED AT NIGHT	PRESSED WHOLE-CLUSTER	100% STAINLESS STEEL
SELECTED YEASTS	AGED 5 MONTHS ON THE LEES	MINIMAL SO2 ADDITIONS	BOTTLED UNFINED

### NOTES

Hailing from the cool Sonoma Coast appellation, the 2022 vintage showcases pale straw in the glass and opens with aromas of green apple, lemon zest, and honeysuckle. Alluring flavors of Honeycrisp apple and Asian pear are balanced by a flinty minerality and creamy texture on the mid-palate. A vibrant acidity accented by flaky sea salt provides tension and length that drives a lingering finish with notes of tangerine and guava.

### GROWING SEASON

*The 2022 growing season saw a mild winter with low rainfall, leading to a cool spring with early budbreak. Warm conditions in August followed by an intense heat wave after the Labor Day weekend hastened an already accelerated harvest. Overall, the quality of the vintage is strong, producing fruit with beautifully complex aromas and flavors.*

