

CROSSBARN

2023 SONOMA COAST CHARDONNAY

The 'cross' barn served as a childhood meeting place on the family's more than one hundred-and fifty-year-old fruit farm situated in Niagara County, New York. Named after this gathering point, Crossbarn honors the values instilled in Paul from his childhood—humility, integrity, and a strong work ethic.

Produced using entirely hand-harvested fruit from high-quality, sustainably farmed vineyards within the Sonoma Coast appellation, Crossbarn Chardonnay offers freshness and minerality in balance with pure, concentrated fruit.

GROWING SEASON

The 2023 growing season started like a bear awakening from hibernation...slowly. Plentiful winter rains, including several 'atmospheric rivers', saturated the soil. This, combined with unusually cold late winter temperatures, delayed budbreak well past 'normal'. Cool May temperatures, mild frost, and additional rains led to a later and longer bloom period. Despite the cool, and occasionally wet conditions, the fruit set was strong and vine growth followed on pace. However, in August, below-average temperatures and protracted foggy mornings caused an undesirable increase in berry size and cluster weights, requiring significant additional crop thinning to achieve desired phenolic ripeness and concentration. These extremely mild late summer conditions also extended the ripening season well into September. Though the '23 harvest will mostly be remembered as late and compressed, we tend to forget all that based on the strength of the exquisite vintage it yielded.

WINEMAKING DETAILS	HAND-HARVESTED AT NIGHT WITH SHEARS	HARVESTED SEPTEMBER 27 TO OCTOBER 19	WHOLE CLUSTER PRESSED
100% NATIVE YEAST FERMENTATION	100% STAINLESS STEEL FERMENTED	AGED SUR LIE	BOTTLED UNFINED; MARCH 2024

NOTES

Crystalline pale straw with a faint chlorophyllous tint, the 2023 Sonoma Coast Chardonnay opens with lifted aromas of freshly picked green apple, and is fragrantly perfumed with Meyer lemon zest, gardenia, honeysuckle, and orange blossom. On the palate, notes of Honeycrisp apple lead a well-focused palate punctuated by a burst of fresh guava. Mineral-driven, vibrant acidity accented with a flaky sea salt-like crunchiness is interlaced with a delicate creamy yet firmly structured texture. The finish is pure and clean with good tension and energy through the lingering, expressively juicy finish.

