

# CROSSBARN

## 2020 SONOMA COAST PINOT NOIR

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 using labor-intensive winemaking techniques, 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 Pinot Noir offers structure and complexity in balance with pure, concentrated fruit.

### GROWING SEASON

*Although a challenging year on many fronts, the 2020 growing season produced wines with exceptional vibrancy and purity of fruit. A mild winter with unseasonably low rainfall led to a relatively cool and mild spring; however, multiple heat waves in August and September accelerated ripening, leading to a shorter and earlier harvest.*

<b>WINEMAKING DETAILS</b>	<b>HAND-HARVESTED AT NIGHT</b>	<b>14-DAY MACERATIONS IN OPEN TOP TANKS</b>	<b>12% WHOLE CLUSTER INCLUSION</b>
<b>NATIVE YEAST FERMENTATIONS</b>	<b>AGED 9 MONTHS ON THE LEES IN 2% NEW OAK BARRELS</b>	<b>MINIMAL SO2 ADDITIONS</b>	<b>BOTTLED UNFINED</b>

### NOTES

Sourced from cool climate vineyards along the Sonoma Coast which saw a relatively even growing season, the 2020 Crossbarn Pinot Noir shows deep ruby in the glass with inviting aromas of pomegranate, black cherry, and bay leaf with a touch of violet. On the palate, juicy notes of fresh raspberry compote mingle with tart cranberry and a touch of forest floor, with a hint of salinity that speaks to its coastal origins complementing a lifting acidity and refreshing finish.

