CROSSBARN

2022 SONOMA COAST PINOT NOIR

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 after this gathering point, Crossbarn honors the values of hard work and integrity instilled in Paul Hobbs from his childhood. Committed to high-quality, sustainably farmed vineyards, our wines offer a bright and youthful expression of fruit blended from one of California's finest pinot noir appellations.

Produced using entirely hand-harvested fruit from carefully selected vineyards within the Sonoma Coast appellation, Crossbarn Pinot Noir offers vibrant acidity, lingering tension, and subtle complexity—all balanced by pure, concentrated fruit.

GROWING SEASON

The 2022 growing season kicked off with mild winter temperatures and low rainfall; conditions that led to an early budbreak. A relatively cool spring ensued followed by a classic temperate summer, keeping berry development and vine growth on pace. 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 fresh acidity, superb energy, and beautifully complex flavors.

WINEMAKING DETAILS	100% HAND-HARVESTED AT NIGHT	COMPRISED OF 5 AVAS WITHIN THE SONOMA COAST	8% WHOLE CLUSTER FERMENTED
100% NATIVE YEAST FERMENTATION	AGED 9 MONTHS ON THE LEES IN SMALL & LARGE FORMAT FRENCH OAK BARRELS; 7% NEW OAK	VERY LOW SULFITES	BOTTLED UNFINED

NOTES

Brilliant, deep ruby red in color, the 2022 Sonoma Coast Pinot Noir opens with aromas of pomegranate, cranberry, and crisp red apple skin, perfumed with hints of delicate florals and forest floor. Harmonious layers of plum, raspberry, and Morello cherry lift the well-focused palate, while bright acidity and fine-grained tannins add tension to the long, refreshing finish.