



2023 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.

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

GROWING SEASON

The 2023 growing season began like a bear awakening from hibernation...slowly. Plentiful winter rains, including several ‘atmospheric rivers,’ saturated the soil. Combined with unusually cold late-winter temperatures, this delayed budbreak well beyond the norm. Cool May temperatures, mild frost, and additional rains resulted in a later and longer bloom period. Despite the cool and occasionally wet conditions, fruit set was strong, and vine growth progressed steadily. However, in August, below-average temperatures and prolonged foggy mornings led to an increase in berry size and cluster weights, requiring crop thinning to achieve optimal phenolic ripeness and concentration. These extremely mild late-summer conditions also extended the ripening season well into September. Though the 2023 harvest will be remembered as both late and compressed, we tend to forget all that based on the strength of the exquisite vintage it yielded.

WINEMAKING DETAILS	100% PINOT NOIR	100% ESTATE FRUIT	100% HAND-HARVESTED AT NIGHT
10% WHOLE CLUSTER FERMENTED	100% NATIVE YEAST FERMENTATION	AGED 10 MONTHS SUR LIE IN FRENCH OAK BARRELS & LARGE FORMAT PUNCHEONS	BOTTLED UNFINED; AUGUST 2024

NOTES

Brilliant, dark ruby red in color, this wine opens with a bouquet of red cherry, pomegranate, and red apple skin, layered with savory undertones of forest floor and cigar box. On the palate, the wine is lifted and energetic with bright acidity and notable tension, followed by an interplay of wild berries and black tea. Damp earth and red fruit notes persist through the long and lingering finish.

