



## 2024 SONOMA COAST ROSÉ OF 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 to commemorate this cherished gathering point, Crossbarn honors the values of hard work, integrity, community, and respect for the land instilled in Paul Hobbs from his childhood. Committed to high quality, sustainably farmed vineyards, Crossbarn offers a bright, fresh, and youthful expression of wines for connecting and coming together.

### GROWING SEASON

Abundant rainfall in January and February tapered into a pattern of intermittent showers through May. Warmer-than-average winter temperatures prompted an early budbreak, ahead of the previous year. A brief frost in early April served as a reminder of Mother Nature’s caprice, however, temperate, sunny weather in April and May spurred a swift and successful bloom, setting the vintage in motion.

Fruit set followed promptly in the warm conditions of early summer. Mirroring the early budbreak, veraison arrived ahead of schedule in early July, coinciding with a heat wave. Fortunately, August brought a reprieve from the intense heat, delivering cooler, balanced conditions that proved ideal for ripening.

Harvest began in late August, and from the first picks, the fruit displayed hallmark traits of a remarkable vintage. A final heat wave in early October pushed the last blocks across the finish line. 2024 was a precocious vintage—eager from the start—and with the exceptional quality in hand, its impatience feels entirely justified.

WINEMAKING DETAILS	100% PINOT NOIR	HAND-HARVESTED AT NIGHT WITH SHEARS
100% NATIVE YEAST FERMENTED	100% STAINLESS STEEL FERMENTED & AGED SUR LIE	BOTTLED UNFINED; MARCH 2025

### NOTES

Presenting an alluring, delicate blush hue, this rosé opens with inviting aromas of mountain strawberry, fresh raspberry, and rose hips elegantly balanced by an undercurrent of oyster shell salinity, a nod to its coastal terroir. Lifted notes of juicy cranberry and tart pomegranate intertwine against a vibrant backbone of acidity, which lends a brightness to the mineral undertones that play across the palate, all complemented by a creamy, lingering finish.

