

# CROSSBARN

## 2023 SONOMA COAST ROSÉ OF PINOT NOIR

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 Rosé of Pinot Noir offers freshness and breadth 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 20 TO OCTOBER 12	WHOLE CLUSTER PRESSED
100% NATIVE YEAST FERMENTATION	100% STAINLESS STEEL FERMENTED & AGED SUR LIE	100% SAIGNÉE	BOTTLED UNFINED; MARCH 2024

### NOTES

The 2023 Sonoma Coast Rosé of Pinot Noir presents pale pink-ruby in the glass with perfumed aromas of strawberry, cranberry, and rose petal. On the palate, layers of juicy raspberry, fresh-cut watermelon, and a hint of crunchy sea salt are supported by a backbone of energetic, crisp acidity. Sumptuous, lifted, and bright, the smooth texture creates good tension, leading to a long, refreshing finish.

