

CROSSBARN

2022 SONOMA COAST ROSÉ OF PINOT NOIR

Named after the 150 year old 'cross barn' located on the family property in upstate New York, Crossbarn honors Paul Hobbs' family farming legacy, combining respect for the land with humble yet joyful toil. With a commitment to high-quality, sustainably farmed vineyards, 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 Rosé of Pinot Noir offers freshness and minerality in balance with vibrant, refreshing fruit.

WINEMAKING DETAILS	HAND-HARVESTED AT NIGHT	100% PINOT NOIR	100% STAINLESS STEEL
SELECTED YEASTS	AGED 5 MONTHS ON THE LEES	MINIMAL SO2 ADDITIONS	BOTTLED UNFINED

NOTES

Our limited release rosé of pinot noir shows a delicate pale salmon in color with perfumed aromas of fresh strawberry and rose petal. An energetic, bright acidity on the palate dances with notes of cranberry and crème de raspberry, leading into a crisp and refreshing finish.

GROWING SEASON

The 2022 growing season saw a mild winter with low rainfall, leading to a cool spring with early budbreak. 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 beautifully complex aromas and flavors.

