

CROSSBARN

BY PAUL HOBBS

2013 Chardonnay, Sonoma Coast

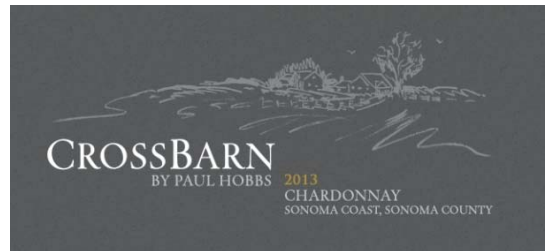
Farm life instills in one a deep sense of respect for family, a love of the land and the joys of collaborative effort. Our CrossBarn wines are a reflection of these ideals and of our commitment to sustainable vineyard practices and gentle winemaking techniques. The "cross barn" was nestled in the middle of our one hundred fifty year old family farm in upstate New York. A favorite haunt for my siblings and me, it took on a life of its own and remains in our memories as a place of great mystery and adventure.

Paul

Produced using hand-harvested fruit from carefully selected vineyards within the Sonoma Coast appellation, CrossBarn Chardonnay offers structure and weight in balance with pure concentrated fruit.

Winemaking

- Whole-cluster, direct to press
- 80% fermented in tank, 20% in neutral French oak barrels
- 100% malolactic fermentation
- Unfined; bottled March 2014



Growing Season

2013 was a phenomenal growing season in just about every way. A warm, dry spring led to early bud break, limited canopy vigor and berry size, and created ideal conditions through flowering and fruit set. Abundant sun, with only one heat spike in early July, resulted in extended, even ripening and an early harvest with exceptional flavor development. The abundant 2013 vintage offers high quality wines that are striking in their balance and expression.

Notes

A delicate pale gold in color, this cool climate chardonnay boasts fresh aromas of pomelo, baked pear galette and chamomile flower. The wine is juicy and pure on the palate with flavors of apricots, lime chiffon pie and white tea. The texture is round and vibrant with a long, polished finish.

