

# CROSSBARN

BY PAUL HOBBS

## 2011 Pinot Noir, 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 in the Russian River Valley, CrossBarn Pinot Noir offers structure and weight in balance with pure concentrated fruit.

### Winemaking

- Night-harvested grapes
- 14-day total maceration
- Fermented with native and selected yeasts
- Aged 11 months in French oak barrels; 10% new
- Bottled August 2012 unfinned/unfiltered



### Growing Season

2011 began with a mild winter and spring across Sonoma County. Summer was warm and as harvest approached temperatures rose. Our pinot noir ripened fully and evenly, allowing sugars and acid to develop in balance. The wines from 2011 are bright, expressive and elegant.

### Notes

Bright ruby in color and scented with wild berries and rose petals, this lively expression of Sonoma Coast pinot noir emerges from the glass in layers of blackberry and cola with subtle hints of vanillin, cardamom and anise. Supple, fine grained tannins and balanced acidity grace a long finish.

