

CROSSBARN

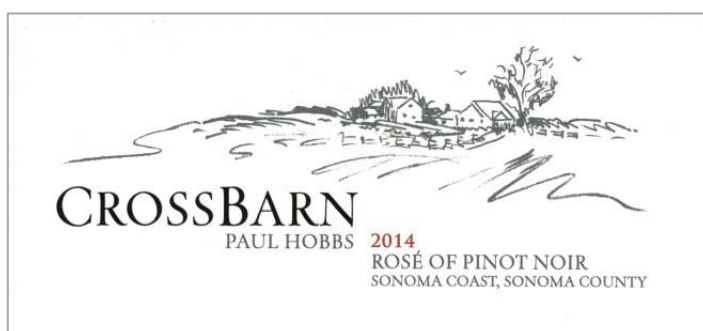
PAUL HOBBS

2014 Rosé of Pinot Noir, Sonoma Coast

Established in 2000, CrossBarn is renowned winemaker Paul Hobbs's innovative winery dedicated to crafting wines of stunning quality and exceptional value using sustainable vineyard practices and traditional winemaking techniques. These sophisticated yet approachable wines focus on appellations with worldwide acclaim, including the Napa Valley for cabernet sauvignon, and the cool Sonoma Coast for chardonnay, rosé and pinot noir.

Winemaking

- Hand-harvested grapes
- 95% stainless, 5% barrel fermented
- Selected yeast strains
- No malolactic fermentation
- 4 months sur lie
- Minimal SO₂ additions
- Bottled February 2015; unfined



Growing Season

2014 was the third straight outstanding growing season in a row, following the excellent 2012 and 2013 vintages. Dry winter and spring conditions limited canopy vigor, and a warm growing season with a lack of extreme heat spikes resulted in prolonged, even ripening through harvest. The resulting wines possess great site specificity, depth and quality.

Notes

A radiant rose hue like Himalayan salt, this Rosé has aromas of white tea, tangerine blossom, and Rainier cherry. The intense linear texture leads to a juicy palate with expressive flavors of hibiscus, jicama, white peach, and oyster shell. The crisp finish is highlighted by steely acidity with hints of citrus and sea breeze.

