

CROSSBARN

BY PAUL HOBBS

2009 Chardonnay, Sonoma Coast

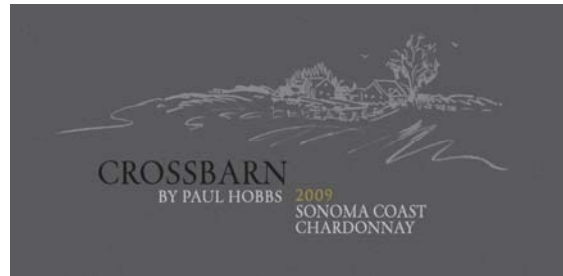
Farm life instills in one a deep sense of respect for family, a love of the land and the joys of collaborative effort. Our CrossBarn wines are a reflection of these ideals and of our commitment to sustainable vineyard practices and gentle winemaking techniques. The “cross barn” was nestled in the middle 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
- 60% fermented in tank, 40% in oak barrels
- Fermented using native and selected yeasts
- 100% malolactic fermentation
- Aged five months in French oak barrels
- Unfined; bottled March 2010



Growing Season

2009 began with a mild winter and cool spring, followed by a long, moderate growing season. Chardonnay was able to develop excellent natural acidity due to slow ripening over an extended summer and into early fall.

Notes

Opalescent pale yellow in color, with refreshing aromas of crisp gala apple and lime zest, this chardonnay is mouth-filling and lively from start to finish. A burst of bright stone fruit opens to silky layers of apple, pear and citrus that glide over the palate; yeasty overtones and mineral notes add elegance over a long finish.

