



CROSSBARN

PAUL HOBBS

CHARDONNAY

2015 Chardonnay, Sonoma Coast

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. The 2015 vintage began in late winter due to unseasonably warm temperatures leading to an early bud break, and thus an elongated growing season. Overall yields were lighter than average with smaller cluster and berry size as a result of cooler temperatures during bloom and the third consecutive year of drought. The resultant wines show increased concentration of flavors with wonderful balance and round textures.

Winemaking

- Hand-harvested grapes
- Pressed whole-cluster
- 95% stainless, 5% barrel fermented
- Native and selected yeast strains
- Native malolactic fermentation; 100%
- 5 months sur lie; stirred weekly
- Assemblage January 2016
- Minimal SO₂ additions
- Unfined; bottled March 2016

Notes

Color: Daffodil yellow.

Aroma: Bartlett pear, yellow peach and citrus/yellow flowers.

Flavor: Juicy pink lady apple, fresh guava and apricot.

Texture: Creamy, energetic, long and salivating.

