

# CROSSBARN

BY PAUL HOBBS

## 2008 Pinot Noir, Russian River Valley

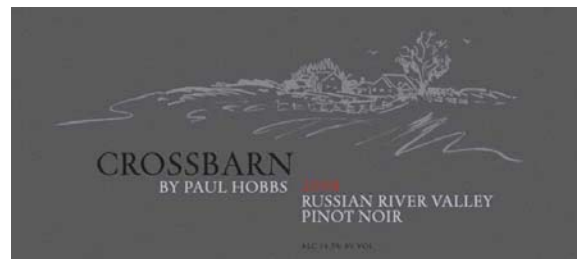
Farm life instills in one a deep sense of respect for family, a love of the land and the joys of collaborative effort. Our CrossBarn wines are a reflection of these ideals and of our commitment to sustainable vineyard practices and gentle winemaking techniques. The “cross barn” was nestled in the middle 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 Russian River Valley, CrossBarn Pinot Noir offers structure and weight in balance with pure concentrated fruit.

### Winemaking

- Night-harvested grapes
- 12-day total maceration
- Fermented using 100% indigenous yeast
- Aged 11 months in French oak barrels, 30% new
- Unfined and unfiltered; bottled September 2009



### Growing Season

2008 began with an exceptionally dry spring and early budbreak. Frosts in April significantly lowered cluster counts. Weather stabilized and warmed through summer, with warmer temperatures continuing through harvest. A smaller crop of high quality fruit was able to ripen fully and evenly, developing an excellent balance of sugars and acid. Overall, the 2008 wines are bright and expressive with well-articulated flavors.

### Notes

Dark ruby notes and aromatic with ripe Bing cherry and earth, this is an enticing firmly-structured, fruit-driven pinot noir. Focused flavors of ruddy red berries introduce a svelte palate accented with notes of Earl Grey tea and framed with balanced acidity and supple tannins.

