

PAUL HOBBS CROSSBARN SONOMA COAST CHARDONNAY 2018/\$29.99



DESCRIPTION

The first-hand experience of growing up on a farm made Paul Hobbs notice the influence of terroir on the character of fruit when his father had him taste apples of the same variety grown in different orchards several miles apart from one another.

The diversity of flavors and textures made an impression on him and would later influence his approach to winemaking.

After launching his namesake winery in 1991, Paul Hobbs established Crossbarn in 2000 to honor his family's farming heritage and values of farming sustainably. What began as just one small lot of cabernet sauvignon from the inaugural vintage gradually evolved to introduce chardonnay and pinot noir.

Every year, our goal is to allow nuances of each variety to express themselves fully—in profile and depth.

Located in a former apple processing facility in Sebastopol, California, our Crossbarn wines are made with labor-intensive, yet simple techniques. We harvest our fruit at night by hand, sort by the berry or cluster, ferment each vineyard separately, and age wine using a combination of stainless steel and low percentages of new oak.

For nearly 20 years the focus has been to express California's most esteemed appellations with authenticity by upholding the fresh, vibrant and lingering flavor attributes from each region to bring you wines of stunning quality and exceptional value.

A vast appellation covering Sonoma County's Pacific coastline, the Sonoma Coast AVA runs all the way from the Mendocino County border, south to the San Pablo Bay. The region can actually be divided into two sections—the actual coastal vineyards, marked by marine soils, cool temperatures and saline ocean breezes—and the warmer, drier vineyards further inland, which are still heavily influenced by the Pacific but not quite with same intensity. Contained within the appellation are the much smaller Fort Ross-Seaview and Petaluma Gap AVAs.

The Sonoma Coast is highly regarded for elegant Pinot Noir, Chardonnay, and, increasingly, cool-climate Syrah. The wines have high acidity, moderate alcohol, firm tannin, and balanced ripeness.

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The Sonoma Coast American Viticulture Area (AVA) covers over 480,000 acres, with roughly 7,000 acres planted with vines. Temperatures are moderate, with evenings dipping to 40s as a result of the fog off Bodega Bay and day time highs typically in the low 70s. Growing grapes in the dramatically cool western reaches of Sonoma County is complex and demanding, with the end result truly worth the risk. The resulting fruit produces wines that are elegant and intensely structured.

Tasting Notes

Nose:

The Crossbarn Chardonnay Sonoma Coast has a bright, exuberant bouquet of tropical fruits and citrus.

Palate:

A medium-bodied, juicy, elegant style on the palate. With good fruit, bright acidity, and a clean finish, it's well worth its going rate.

Pairing:

Unoaked Chardonnay pairs nicely with light dishes like shellfish, flaky white fish, sushi, vegetables, salads, poultry, and soft cheeses.

Winery Website: [Crossbarn Sonoma Coast Chardonnay | Crossbarn Winery](#)

Fun Facts

The 2018 Chardonnay from Crossbarn is made without oak and bottled early to preserve a clean, crisp style. It has an inviting nose of Red Delicious apples, warm hay, clover honey, saline and crushed shell with loads of warm stone fruits and a toasty note. Light to medium-bodied, it struts the line between fresh citrus and savory character, finishing lifted and refreshing, with a touch of texture. **Robert Parker-90 Points**

Sonoma A.V.A., California

