

Pavilion Crossing Philosophy:

Pavilion Crossing has been family owned and operated since our founding. Our goal is to create some of the best value wines from California's North Coast, which includes Napa Valley and Sonoma. We believe that decades of winemaking experience from these areas allows us to create a better bottle of wine at a better price point than what's generally available from these areas. Taste the value of Pavilion Crossing yourself and see if you agree.

**Products:** 

Our current releases include our Chardonnay, Merlot, and Cabernet Sauvignon. You will find our wines to be fruit forward, well balanced and pleasant to drink.

Winemaker:

After completing his Enology degree at UC Davis, Larry spent seventeen years at Dry Creek Vineyard where over 18 vintages he produced more than 15 varietal wines. He has since covered the globe by making wine in New Zealand, Chile, and Australia across all price points and styles. For the previous nine years Larry was head of winemaking at Icon Estates where he oversaw the Franciscan, Mt. Veeder, Robert Mondavi, Estancia, Ravenswood, Quintessa and Ruffino brands. Larry also consults for wineries in the Stag's Leap and Oakville districts in Napa and Sonoma.

**Production Facility:** 

Pavilion Crossing produces its wines at a state-of-the-art Napa Valley production facility very near Highway 29.

**Fruit Sources:** 

The company has unique and strong relationships with various growers in Napa and Sonoma. These relationships gain the company access to very high quality fruit and wine.

Aging:

Pavilion Crossing wines are aged in American and French oak and in stainless steel tanks, depending on the varietal and attributes the winemakers aim to impart in the wines.