

CROSSBARN

PAUL HOBBS

2015 Cabernet Franc, Moon Mountain

Named after the one hundred fifty year old 'cross barn' located on the Hobbs family farm in upstate New York, CrossBarn honors the values of hard work and integrity instilled in Paul from his childhood. With a commitment to sustainably nurturing the vineyards, while pushing the boundaries of traditional winemaking, CrossBarn wines offer a pure and youthful expression of fruit blended from diverse vineyards within California's finest appellations.

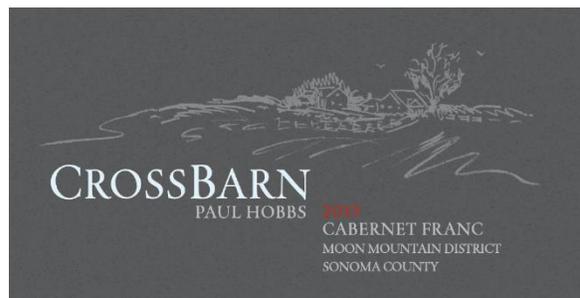
Produced using hand-harvested fruit from Sonoma's Moon Mountain district, this Cabernet Franc offers a lively and authentic expression of its appellation.

Growing Season

An otherwise flawless season commenced with unfavorable spring weather which drove poor crop set, and also caused set to occur over an extended period leading to uneven ripening, and necessitating extensive thinning—a combination of factors that led to 30-35% below average yields. Careful vineyard work and good conditions throughout the rest of the season achieved exceedingly concentrated fruit of balance and quality. The result are lively wines, with a purity of fruit that express their appellation of origin with typicity.

Winemaking

- 100% Cabernet Franc
- 5-day cold soak, 29-day maceration
- Native malolactic fermentation
- Barrel aged for 20 months, 15% new American oak, 1% new French oak
- Bottled unfiltered



Tasting Notes

This 2015 Cabernet Franc from the slopes of the Moon Mountain appellation, has a distinctively deep violet hue and opaque core. Dulcet aromas of vanilla bean, ripe Brooks cherry, wild blueberry, thyme, and sage emerge from the glass, setting the stage for the vibrant palate to follow. Polished layers of juicy fraise des bois, raspberry, and red currant are accented by notes of sea salt, sage, and lavender. Firm tannins and vibrant acidity establish structure, evident throughout the wine's long, silky finish.

Food Pairing

- Grilled sausages
- All cuts of beef
- Pungent cheeses

