

CROSSBARN

PAUL HOBBS

2016 Cabernet Sauvignon, Napa Valley

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 using labor-intensive winemaking techniques, CrossBarn wines offer a pure and youthful expression of fruit blended from diverse vineyards within California's finest appellations.

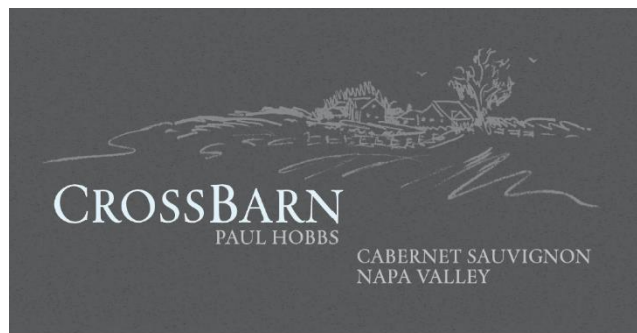
Produced using hand-harvested fruit from carefully selected vineyards within the Napa Valley, this Cabernet Sauvignon offers a lively and authentic expression of its appellation.

Growing Season

The 2016 ripening season was cooler on average than the previous three, with lower daytime highs and colder nights. Although harvest started a week earlier than average the fruit quality was high given the even growing season. No significant heat spikes during ripening took place, yet fruit came in all at once over a two to three-week period.

Winemaking

- Variety: cabernet sauvignon
- 5-day cold soak, 24-day maceration
- Native malolactic fermentation
- Barrel aged for 18 months, 17% new oak
- Bottled unfinned



Notes

Presenting an opaque purple color and expressive aromas of red currant, ripe blackberry, and mocha, the 2016 Cabernet Sauvignon reveals the complexity and diversity of the famed region. Layers of fresh blueberry, dried leaf, and cardamom spice emerge on the palate alongside graphite and notes of minerality. Polished tannins and a round mouthfeel evolve into a long, energetic finish.

