

# CROSSBARN

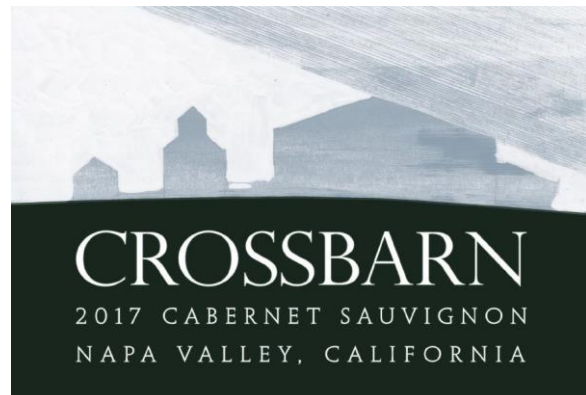
## 2017 CABERNET SAUVIGNON, NAPA VALLEY

CrossBarn is renowned winemaker Paul Hobbs's innovative winery dedicated to crafting wines of stunning quality and exceptional value using sustainable vineyard practices and traditional winemaking techniques. These sophisticated yet approachable wines focus on the expression of California's most celebrated AVAs, including the Napa Valley for cabernet sauvignon, and the cool Sonoma Coast for chardonnay, and pinot noir.

Produced using hand-harvested fruit from carefully selected vineyards up and down the Napa Valley appellation, CrossBarn Cabernet Sauvignon offers structure and weight in balance with pure, concentrated fruit.

### WINEMAKING

- Hand-harvested grapes
- 5-day cold soak
- 24 to 30 day maceration
- Native fermentation
- Barrel aged for 18 months; 19% new oak
- 100% French oak
- Minimal SO<sub>2</sub> additions
- Bottled unfined



### TASTING NOTES

Capturing the diversity and complexity from the region, the 2017 Cabernet Sauvignon displays a dark ruby hue with aromas of crushed violets, graphite, and blueberry. A burst of licorice and boysenberry are revealed on the palate carried along by bright savory spices and mineral notes that persist throughout. Polished tannins kick in giving the wine a soft texture along with a lively acidity that gives the wine a clean, extended finish.