

# CROSSBARN

PAUL HOBBS

## 2015 Cabernet Sauvignon, Sonoma County

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.

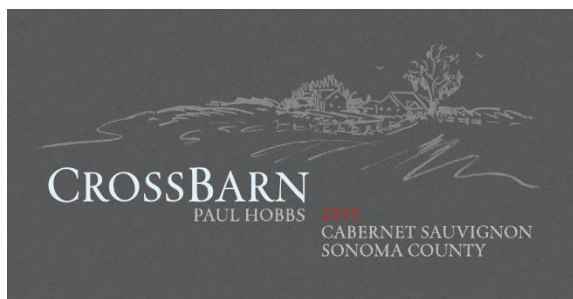
Produced using hand-harvested fruit from carefully selected vineyards within Sonoma County, this Cabernet Sauvignon offers a lively and authentic expression of its appellation.

### Growing Season

Early challenges in the 2015 season necessitated focused and careful work in the vineyard to combat the results of poor set. With well-executed, extensive thinning, and good conditions through harvest, exceedingly well concentrated fruit of balance and quality was achieved. The result are lively wines, with a purity of fruit that express their appellation of origin with typicity.

### Winemaking

- 91% cabernet sauvignon, 5% cabernet franc, 3% petit verdot, 1% merlot
- 5-day cold soak, 25-day maceration
- Native malolactic fermentation
- Barrel aged for 20 months, 15% new oak
- Bottled unfiltered



### Notes

Opaque, brilliant garnet in the glass, the 2015 Cabernet Sauvignon's select Sonoma County vineyard sites lend balance, and unique savory elements that set this wine apart. Dynamic aromas of huckleberry, blackberry, tobacco, anise, and cigar box emerge, giving way to focused flavors of dark chocolate, ultra-ripe raspberry, wet slate, graphite, and charcuterie. The weighty, yet supple mouthfeel, laced with fine grain tannins, leads into a long, powerful, and deliciously mouthwatering finish.

