

CROSSBARN

PAUL HOBBS

2016 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 using labor-intensive winemaking techniques, CrossBarn wines offer a pure and youthful expression of fruit blended from diverse vineyards within California's finest appellations.

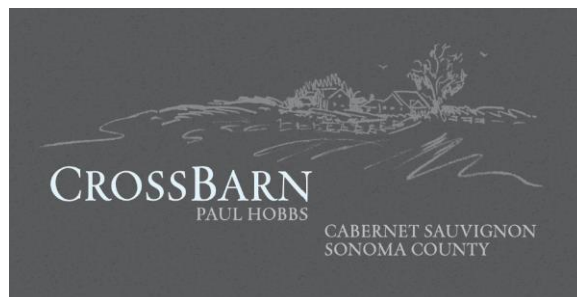
Produced using hand-harvested fruit from carefully selected vineyards within Sonoma County, this Cabernet Sauvignon offers a lively and authentic expression of its appellation.

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, 22-day maceration
- Native malolactic fermentation
- Barrel aged for 21 months, 17% new oak
- Bottled unfined



Notes

Drawing from carefully selected vineyards that offer a pure and youthful expression from the appellation, the wine displays opaque, vivid garnet in the glass. Lively aromas of boysenberry, black cherries, and anise emerge giving way to alluring flavors of mocha and dried bay leaf against a backdrop of pencil lead, graphite, and subtle oak notes. Bright red fruit accompanies the soft texture with integrated tannins leading into a deliciously lingering finish.

