

CROSSBARN

2019 NAPA VALLEY CABERNET SAUVIGNON

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 appellation, Crossbarn Cabernet Sauvignon offers structure and weight in balance with pure, concentrated fruit.

GROWING SEASON

With mild temperatures facilitating a long growing season, 2019 delivered a steady harvest with excellent fruit quality. Heavy winter rains were followed by a mild spring, allowing for an ideal fruit set. Summer progressed with a lack of heat spikes, which enabled a lengthy ripening period and permitted fruit to develop slowly on the vine, producing clusters with fresh acidity, expressive flavors, and superb balance.

WINEMAKING DETAILS	98% CABERNET SAUVIGNON, 2% MERLOT	HAND-HARVESTED AT NIGHT	5 DAY COLD SOAK, 25 DAY MACERATION
NATIVE & SELECT FERMENTATION	14% NEW OAK	BARREL AGED 18 MONTHS	BOTTLED UNFINED

NOTES

A blend of cabernet sauvignon fruit from select vineyards across Napa Valley, this deep ruby wine opens with inviting aromas of black cherry, black peppercorn, and toasted sage. Rich, dark fruits are densely layered on the palate, balanced by a graphite backbone and beautifully integrated tannins leading to a persistent finish.

