

CROSSBARN

2018 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

The 2018 growing season saw long, steady conditions throughout, with minimal heat spikes or weather events. After abundant winter rains, bud break and flowering occurred later than usual but under ideal conditions, and mild summer and fall conditions allowed for the fruit to ripen evenly, producing an abundant crop with beautifully complex aromas and flavors.

WINEMAKING DETAILS	100% CABERNET SAUVIGNON	HAND-HARVESTED AT NIGHT	5 DAY COLD SOAK, 24 DAY MACERATION
NATIVE FERMENTATION	BARREL AGED 18 MONTHS, 16% NEW OAK	100% FRENCH OAK	BOTTLED UNFINED

NOTES

Rich and luxurious, this deep ruby-colored wine displays a lovely purity of fruit, with aromas of blackcurrant and boysenberry leading to notes of blueberry and a touch of dried herbs on the palate. Finely grained tannins and a backbone of graphite balance the plush black fruits, creating a silky mouthfeel with a smooth yet powerful finish. Sourced from select vineyards across Napa Valley, this wine beautifully encapsulates the entirety of the appellation.

