

CROSSBARN

PAUL HOBBS

2012 Cabernet Sauvignon, Sonoma County

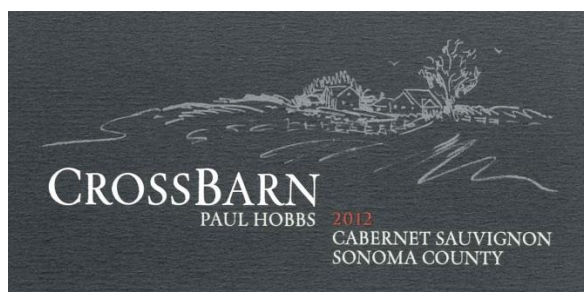
"Farm life instills in one a deep sense of respect for family, a love of the land and the joys of collaborative effort. Our CrossBarn wines are a reflection of these ideals and of our commitment to sustainable vineyard practices and gentle winemaking techniques. The "cross barn" was nestled in the middle of our one hundred fifty year old family farm in upstate New York. A favorite haunt for my siblings and me, it took on a life of its own and remains in our memories as a place of great mystery and adventure."

Paul

This inaugural release of our Sonoma County Cabernet Sauvignon showcases hand-harvested grapes from some of our favorite vineyards in Sonoma County. The wine is superbly balanced, and designed for immediate enjoyment with family and friends.

Winemaking

- Night-harvested
- 26-day total maceration, 5 day cold soak
- Primary fermentation using selected yeasts
- Native malolactic fermentation
- Aged 17 months in French and American oak barrels, 14% new



Growing Season

The 2012 growing season has been described by many as "textbook perfect". Temperate summer days moderated plant growth, contributing to smaller cluster and berry size during lag phase, leading to increased concentration of flavors. An idyllic Indian summer finished the maturation process, producing fruit with exceptional character and intensity.

Notes

- Color: Deep crimson
- Aroma: Bing cherry, black currant, clove, and cinnamon
- Flavor: Juicy blueberry, boysenberry, cedar, sage, thyme and anise
- Texture: Concentrated and structured with fine grain tannins, chewy and mouth coating leading to a long finish

