

CROSSBARN

BY PAUL HOBBS

2011 Cabernet Sauvignon, Napa Valley

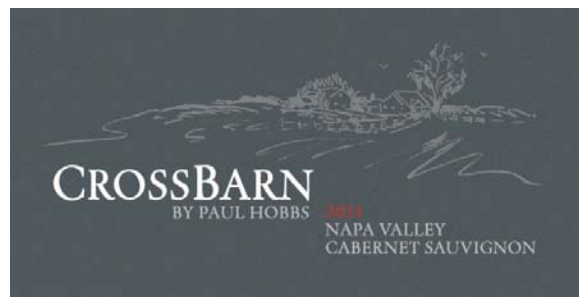
"Farm life instills in one a deep sense of respect for family, a love of the land and the joys of collaborative effort. Our CrossBarn wines are a reflection of these ideals and of our commitment to sustainable vineyard practices and gentle winemaking techniques. The "cross barn" was nestled in the middle 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

Produced using hand-harvested fruit from carefully selected vineyards in prime appellations in the Napa Valley, CrossBarn Cabernet Sauvignon offers structure and weight in balance with pure concentrated fruit.

Winemaking

- Night-harvested
- 26-day total maceration
- Fermented using selected yeasts
- Aged 17 months in French and American oak barrels, 15% new
- Unfined and unfiltered; bottled May 2013



Growing Season

2011 began with a mild winter and spring across Napa Valley. Summer was warm and as harvest approached temperatures rose. The CrossBarn Cabernet Sauvignon ripened fully and evenly, allowing sugars and acid to develop in balance. The wines are bright, expressive and elegant.

Notes

Dark ruby in color, our cabernet sauvignon offers enticing aromas of dark cherries, ripe blueberries, anise and fresh lavender. A tantalizing palate offers a medley of boysenberry, currants, violets, clove and cocoa. Tannins are sweet and smooth; balanced acidity brightens a lengthy finish.

