

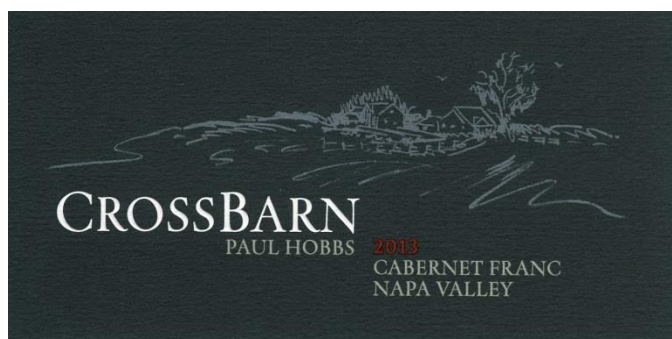
# CROSSBARN

## PAUL HOBBS

### 2013 Cabernet Franc, Napa Valley

Located in the heart of the Sonoma Coast, CrossBarn is renowned winemaker Paul Hobbs's innovative winery dedicated to crafting wines of exceptional quality and value using sustainable vineyard practices and minimally invasive winemaking techniques. These fresh, approachable wines focus on enhancing appellation expression from California's most celebrated AVA's, including the Napa Valley for cabernet sauvignon, and the cool Sonoma Coast for chardonnay, rosè and pinot noir.

Produced using hand-harvested fruit from carefully selected vineyards in prime appellations in the Napa Valley, CrossBarn Cabernet Franc offers the distinct flavors and structure that are true to this varietal.



#### Winemaking

- Night-harvested grapes, primarily Coombsville appellation
- 86% Cabernet Franc, 12% Cabernet Sauvignon, 2% Merlot, 2% Petit Verdot
- Average of 27-days of maceration, including 5 day cold soak
- Primary fermentation with native and selected yeasts
- Native malolactic fermentation
- Aged 20 months in French and American oak barrels, 14% new oak

#### Growing Season

2013 was a phenomenal growing season in just about every way. A warm, dry spring led to early bud break, limited canopy vigor and berry size, and created ideal conditions through bloom and fruit set. An abundance of long sunny days, with only one heat spike in early July, resulted in even ripening and an early harvest with exceptional flavor development. The 2013 vintage offers very high quality wines that are striking in their balance and expression.

#### Notes

- Color: smoldering crimson
- Aroma: Savory and fruit: red clay, florals (rose petal/lavender), tobacco; raspberry, cassis.
- Flavor: Red berries, fresh thyme, red clay, graphite, and anise.
- Texture: Distinct flavors with rich velvet tannins, focused fruit, and a long, slate-like finish

