

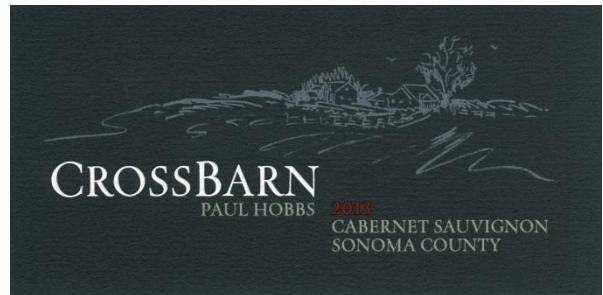
CROSSBARN

PAUL HOBBS

2013 Cabernet Sauvignon, Sonoma County

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.

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 grapes from Sonoma Valley, Sonoma Mountain and Moon Mountain
- 82% Cabernet Sauvignon, 12% Merlot, 5% Cabernet Franc, 1% Petit Verdot
- 26-day total maceration, 5 day cold soak
- Primary fermentation using native and selected yeasts
- Native malolactic fermentation
- Aged 20 months in French and American oak barrels, 11% 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: Dense crimson ink
- Aroma: Wild berries, clove, black tea, anise
- Flavor: Savory notes of game (confit, fat), herbs (sage, ginger) and earth
- Texture: Mouth-filling, chewy tannin gives the mouthfeel a savory treat with a hint of salinity. Balance weight with generous tannins while keeping the palate fresh.

