

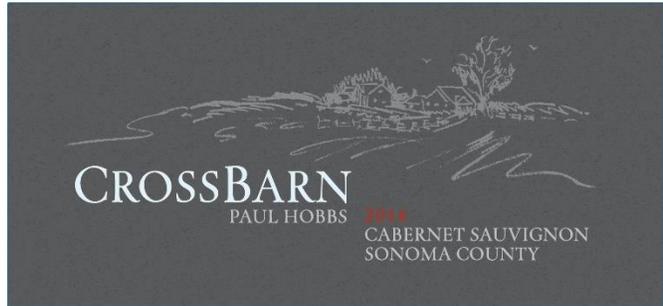
# CROSSBARN

## PAUL HOBBS

### 2014 Cabernet Sauvignon, Sonoma County

Established in 2000, CrossBarn is renowned winemaker Paul Hobbs's innovative winery dedicated to crafting wines of stunning quality and exceptional value using sustainable vineyard practices and traditional winemaking techniques. These sophisticated yet approachable wines focus on appellations with worldwide acclaim, including the Napa Valley and Sonoma County for cabernet sauvignon, along with the cool Sonoma Coast for chardonnay, rosè and pinot noir.

Our Sonoma County Cabernet Sauvignon showcases hand-harvested grapes from carefully selected vineyards in Sonoma County. CrossBarn Cabernet Sauvignon is superbly balanced, and designed for immediate enjoyment.



#### Winemaking

- Hand-harvested grapes, picked at night from Moon Mountain & Alexander Valley
- Harvest between September 29<sup>th</sup> – October 13<sup>th</sup>
- 80% Cabernet Sauvignon, 16% Merlot, 4% Cabernet Franc
- 28-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, 12% new oak

#### Growing Season

2014 was the third straight outstanding growing season in a row, following the excellent 2012 and 2013 vintages. Dry winter and spring conditions limited canopy vigor, and a warm growing season with a lack of extreme heat spikes resulted in prolonged, even ripening through harvest. The resulting wines possess great site specificity, depth and quality.

#### Notes

Color: dense crimson ink

Aroma: wild berries, dried sage, lavender

Flavor: compote of dark fruits (blueberries, blackberries), with a savory umami sensation,

Texture: chewy tannins, expansive and long throughout the palate

