

CROSSBARN

BY PAUL HOBBS

2008 Cabernet Sauvignon, Napa Valley

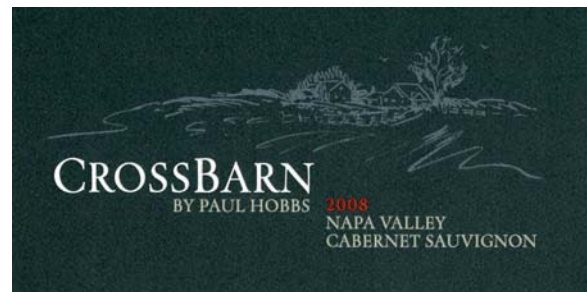
Farm life instills in one a deep sense of respect for family, a love of the land and the joys of collaborative effort. Our CrossBarn wines are a reflection of these ideals and of our commitment to sustainable vineyard practices and gentle winemaking techniques. The “cross barn” was nestled in the middle 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
- 27-day total maceration
- Fermented using native and selected yeasts
- Aged 18 months in French and American oak barrels, 36% new
- Unfined and unfiltered; bottled June 2010



Growing Season

2008 began with an exceptionally dry spring and early budbreak. Frosts in April significantly lowered cluster counts. Weather stabilized and warmed through summer, with warmer temperatures continuing through harvest. A smaller crop of high quality fruit was able to ripen fully and evenly, developing an excellent balance of sugars and acid. Overall, the 2008 wines are bright and expressive with well-articulated flavors.

Notes

Casting aromas of blackberries, currants and subtle spice, this crimson-colored wine is polished and focused. Firm tannins envelope concentrated flavors of black plum, currant and subtle spice; notes of bakers chocolate, vanilla and oak gracefully linger throughout the lengthy finish.

