

CROSSBARN

2020 NAPA VALLEY CABERNET SAUVIGNON

Named after the one hundred fifty year old 'cross barn' located on the Hobbs family farm in upstate New York, Crossbarn honors the values of hard work and integrity instilled in Paul from his childhood. With a commitment to sustainably nurturing the vineyards, while using labor-intensive winemaking techniques, Crossbarn wines offer a pure and youthful expression of fruit blended from diverse vineyards within California's finest appellations.

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

GROWING SEASON

Although a challenging year on many fronts, the 2020 growing season produced wines with exceptional vibrancy and purity of fruit. A mild winter with unseasonably low rainfall led to a relatively cool and mild spring; however, multiple heat waves in August and September accelerated ripening, leading to a shorter and earlier harvest.

WINEMAKING DETAILS	80% CABERNET SAUVIGNON, 8% CABERNET FRANC, 7% PETIT VERDOT, 5% MERLOT	HAND-HARVESTED AT NIGHT	5 DAY COLD SOAK, 24 DAY MACERATION
NATIVE & SELECT FERMENTATIONS	6% NEW OAK	BARREL AGED 18 MONTHS	BOTTLED UNFINED

NOTES

Capturing the diversity and complexity from the region, this vintage displays a dark ruby hue with aromas of crushed violets, boysenberry, and blackberry compote. A burst of dark black fruits is revealed on the palate carried along by dried herbs, graphite, and cacao. Enveloping fine-grained tannins complement the soft textured body along with a lively acidity that gives the wine a clean, lingering finish.

