

2023 NAPA VALLEY CABERNET SAUVIGNON

The Cross Barn served as the childhood meeting place for me and my siblings on our family's more than one hundred-and fifty-year-old fruit farm situated in Niagara County, New York. Named to commemorate this cherished gathering point, Crossbarn by Paul Hobbs today honors the values of hard work, integrity, community, and respect for the land and the people who work it. At Paul Hobbs, we are committed to growing the finest quality fruit produced on our sustainably farmed estate vineyards. Crossbarn wines are bright, fresh and made with bringing people together in mind.

GROWING SEASON

Like a polar bear awakening from its long hibernation, 2023 got off to an extremely slow start. Plentiful winter rains, including several 'atmospheric rivers', fully saturated soil profiles. This, combined with unusually cold late winter temperatures, delayed budbreak well past normal. Cool May temperatures and additional rain events led to a long and late bloom period. Despite cool and occasionally wet conditions, fruit set was robust, and vine growth vigorous. Summer continued unseasonably cool. With August, below-average temperatures and foggy mornings did not abate. This caused an unusual development—an increase berry weights forcing a last-minute crop thinning to achieve desired phenolic ripeness and concentration. The net effect was to extend the ripening season till the end of September. Though the '23 harvest will mostly be remembered as one of my latest, we tend to forget all that while relishing the exquisite vintage it yielded.

WINEMAKING DETAILS	95% CABERNET SAUVIGNON, 5% MERLOT	HAND- HARVESTED AT NIGHT; 10/17-11/2
NATIVE YEAST FERMENTATION	AGED 18 MONTHS IN SMALL FRENCH OAK BARRELS; 26% NEW	BOTTLED Unfined; June 2025

NOTES

Displaying a concentrated garnet hue, the wine opens with aromas of mulberry and blackberry interwoven with graphite, tobacco leaf, and a touch of espresso bean. The palate is plush and powerful, exhibiting notes of cassis and black plum complemented by hints of toffee and cacao nibs, adding depth and weight through the midpalate. Richly textured and elegantly balanced with well-integrated tannins and focused acidity following through to a seamless and refined finish.



