

CROSSBARN

2019 SONOMA COUNTY 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 Sonoma County, Crossbarn Cabernet Sauvignon offers a lively and authentic expression of the region.

GROWING SEASON

With mild temperatures facilitating a long growing season, 2019 delivered a steady harvest with excellent fruit quality. Heavy winter rains were followed by a mild spring, allowing for an ideal fruit set. Summer progressed with a lack of heat spikes, which enabled a lengthy ripening period and permitted fruit to develop slowly on the vine, producing clusters with fresh acidity, expressive flavors, and superb balance.

WINEMAKING DETAILS	81% CABERNET SAUVIGNON, 12% MERLOT, 7% CABERNET FRANC	HAND-HARVESTED AT NIGHT	5 DAY COLD SOAK, 25 DAY MACERATION
NATIVE & SELECT FERMENTATION	13% NEW OAK	BARREL AGED 18 MONTHS	BOTTLED UNFINED

NOTES

Sourced from prime sites in Alexander Valley and Moon Mountain District, this garnet colored cabernet sauvignon beautifully encapsulates the breadth of Sonoma County with aromas of forest fruits, dark chocolate shavings, and a hint of dried herbs. Plush red fruits burst on the palate with a touch of cassis, supported by fine-grained tannins, balanced acidity, and a lingering finish.

