

CROSSBARN

2020 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

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	98% CABERNET SAUVIGNON, 2% PETIT VERDOT	HAND-HARVESTED AT NIGHT	5 DAY COLD SOAK, 24 DAY MACERATION
NATIVE & SELECT FERMENTATIONS	15% NEW OAK	BARREL AGED 18 MONTHS	BOTTLED UNFINED

NOTES

Opaque, brilliant garnet in the glass, the 2020 vintage's select Sonoma County vineyard sites lend balance and unique savory elements that set this wine apart. Dynamic aromas of elderberry, blackberry, Bing cherry, and fresh mint emerge, giving way to focused flavors of black currant, cassis, and dried herbs. The plush mouthfeel, laced with well-integrated tannins, leads into a long, mouthwatering finish.

