

2023 ALEXANDER 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	100% CABERNET SAUVIGNON	100% ESTATE FRUIT FROM OUR ALEXANDER	SOILS: WELL-DRAINED ALLUVIAL ROCK ON GENTLE
HAND-		AGED 18 MONTHS	SLOPES
HARVESTED AT NIGHT,	NATIVE YEAST FERMENTATION	IN SMALL FRENCH OAK BARRELS;	BOTTLED Unfined; June 2025
10/21-28		12% NEW	JUNE 2025

NOTES

Deep garnet with trace of ruby red along its rim, this debut release offers savory aromas of Santa Rosa red plum and boysenberry intertwined with spiced notes of cigar box, cedar, and sage. Black cherry and dried red fruits are lifted by a hint of crunchy sea salt salinity on the palate. Ultra fine-grained tannins supported by mineral driven acidity carry the wine expansively through the midpalate, lending tension through the long, elegant finish.



