

CROSSBARN

2019 SONOMA COUNTY CABERNET FRANC

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 Franc 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	100% CABERNET FRANC	HAND-HARVESTED AT NIGHT	5 DAY COLD SOAK, 25 DAY MACERATION
NATIVE & SELECT FERMENTATION	100% NEUTRAL OAK	BARREL AGED 18 MONTHS	BOTTLED UNFINED

NOTES

Harvested from the rocky, volcanic soils of the Moon Mountain District just north of the town of Sonoma, this garnet-purple colored wine presents enticing aromas of spiced black plum, camphor, and a touch of dried herbs. Concentrated notes of blackcurrant and bramble berries on the palate mingle with white pepper and a touch of wet slate, anchored by fine-grained tannins that round out the elegant finish.

