

CROSSBARN

2021 NAPA VALLEY CABERNET SAUVIGNON

The 'cross' barn served as a childhood meeting place on our family's more than one hundred-and fifty-year-old fruit farm situated in Niagara County, New York. Named after this gathering point, Crossbarn honors the values of hard work and integrity instilled in Paul Hobbs from his childhood. Committed to high-quality, sustainably farmed vineyards, our wines offer a pure and youthful expression of fruit blended from California's finest appellations.

Produced from hand-harvested fruit drawn from our carefully curated vineyards within Napa Valley, Crossbarn Cabernet Sauvignon offers a dynamic and authentic expression of its micro-terroirs.

GROWING SEASON

Exceptionally dry winter and spring conditions nonetheless culminated in a vintage of outstanding quality. The 2021 growing season began with a cool weather pattern that lasted through early spring. June through July temperatures were moderate and warm, and favored steady uniform vine growth and fruit development. A cool August served to slow fruit maturation while accelerating plant lignification, bringing the fruit into optimal phenological balance. Harvest across all varieties was virtually textbook with no more than 5% deviation from the desired mean target. Wines show vibrant natural acidity coupled with ripe, supple tannins.

WINEMAKING DETAILS	97% CABERNET SAUVIGNON, 3% MERLOT	HAND-HARVESTED AT NIGHT	5-DAY COLD SOAK, 24-DAY MACERATION
NATIVE & SELECT FERMENTATIONS	13% NEW FRENCH OAK	BARREL AGED 18 MONTHS	BOTTLED UNFINED

NOTES

This wine shows deep ruby in hue with a bouquet of crushed violets, red currant, and black plum. A bounty of concentrated black fruits is featured on the palate, accompanied by dried herbs and cacao. Structured tannins provide this full-bodied wine with a unique depth along with a lively acidity that gives tension to a long, seamless finish.

