

# CROSSBARN

## 2021 SONOMA COUNTY 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 Sonoma County, Crossbarn Cabernet Sauvignon offers a dynamic and authentic expression of its micro-terroirs.

WINEMAKING DETAILS	89% CABERNET SAUVIGNON, 6% CABERNET FRANC, 5% MERLOT	HAND-HARVESTED AT NIGHT	5-DAY COLD SOAK, 25-DAY MACERATION
NATIVE & SELECT FERMENTATIONS	9% NEW FRENCH OAK, 5% NEW AMERICAN OAK	BARREL AGED 18 MONTHS	BOTTLED UNFINED

### NOTES

Opaque, brilliant garnet in the glass, vibrant aromas of mixed berry compote, Morello cherry, and fresh mint emerge, leading to concentrated, juicy flavors of blueberry, black currant, and tobacco leaf. The 2021 vintage offers a lifted expression of cabernet sauvignon with a luxurious mouthfeel, laced with fine grained tannins, and a long, mouthwatering finish.

### 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.*

