

CROSSBARN

PAUL HOBBS

2015 Cabernet Franc, Moon Mountain

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 pushing the boundaries of traditional winemaking, CrossBarn wines offer a pure and youthful expression of fruit blended from diverse vineyards within California's finest appellations.

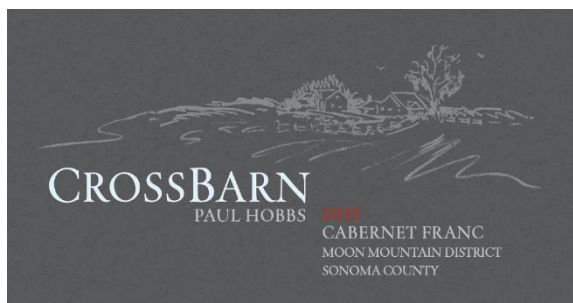
Produced using hand-harvested fruit from Sonoma's Moon Mountain district, this Cabernet Franc offers a lively and authentic expression of its appellation.

Growing Season

Early challenges in the 2015 season necessitated focused and careful work in the vineyard to combat the results of poor set. With well-executed, extensive thinning, and good conditions through harvest, exceedingly well concentrated fruit of balance and quality was achieved. The result are lively wines, with a purity of fruit that express their appellation of origin with typicity.

Winemaking

- 100% Cabernet Franc
- 5-day cold soak, 29-day maceration
- Native malolactic fermentation
- Barrel aged for 20 months, 16% new oak
- Bottled unfiltered



Notes

This 2015 Cabernet Franc from the slopes of the Moon Mountain appellation, has a distinctively deep violet hue and opaque core. Exuberant aromas of vanilla bean, ripe Brooks cherry, wild blueberry, thyme, and sage sail from the glass, insinuating the vibrant palate to follow. Polished layers of juicy fraise des bois, raspberry, and red currant are lent intrigue by notes of sea salt, sage, and lavender. Firm tannins and vibrant acidity lend to the tremendous structure of this wine throughout its long, silky finish.

