

CROSSBARN

PAUL HOBBS

2016 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 using labor-intensive winemaking techniques, CrossBarn wines offer a pure and youthful expression of fruit blended from diverse vineyards within California's finest appellations.

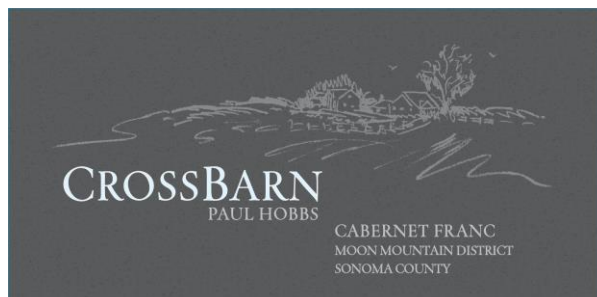
Produced using hand-harvested fruit from Sonoma's Moon Mountain district, this Cabernet Franc offers a lively and authentic expression of its appellation.

Growing Season

The 2016 ripening season was cooler on average than the previous three, with lower daytime highs and colder nights. Although harvest started a week earlier than average the fruit quality was high given the even growing season. No significant heat spikes during ripening took place, yet fruit came in all at once over a two to three-week period.

Winemaking

- Variety: cabernet franc
- 5-day cold soak, 23-day maceration
- Native malolactic fermentation
- Barrel aged for 19 months, 15% new oak
- Bottled unfinned and unfiltered



Notes

Sourced from the slopes of the Moon Mountain appellation located in the hills outside the city of Sonoma, the wine displays a striking dark ruby and vibrant aromas of briar fruit, wild blueberry, and sage that bound from the glass. The palate is full with complex layers of coffee bean, olive tapenade, and dark cassis that are met with chalky mineral and herbal highlights. Elegant and balanced, the wine's refined texture stays fresh lending to a long, clean finish.

