

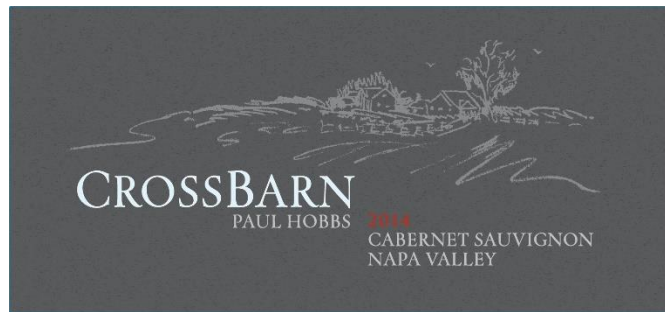
CROSSBARN

PAUL HOBBS

2014 Cabernet Sauvignon, Napa Valley

Established in 2000, CrossBarn is renowned winemaker Paul Hobbs's innovative winery dedicated to crafting wines of stunning quality and exceptional value using sustainable vineyard practices and traditional winemaking techniques. These sophisticated yet approachable wines focus on appellations with worldwide acclaim, including the Napa Valley and Sonoma County for cabernet sauvignon, and the cool Sonoma Coast for chardonnay, rosè and pinot noir.

Our Napa Valley Cabernet Sauvignon showcases hand-harvested fruit from carefully selected vineyards in prime appellations in the Napa Valley. CrossBarn Cabernet Sauvignon offers structure and weight in balance with concentrated fruit.



Winemaking

- Hand-harvested grapes, picked at night from St. Helena to Coombsville
- Harvested between October 2nd – October 22nd
- 92% Cabernet Sauvignon, 3% Cabernet Franc
3% Merlot, 2% Petit Verdot
- 27-day total maceration
- Primary fermentation using native and selected yeasts
- Aged 20 months in French and American oak barrels, 14% new

Growing Season

2014 was the third straight outstanding growing season in a row, following the excellent 2012 and 2013 vintages. Dry winter and spring conditions limited canopy vigor, and a warm growing season with a lack of extreme heat spikes resulted in prolonged, even ripening through harvest. The resulting wines possess great site specificity, depth and quality.

Notes

Dark ruby hue with perfumes of cedar, dark chocolate, fig and tobacco. Juicy flavors of boysenberry & plums with baking spice cloves and cardamom. Long savory notes with a tannin structure that coats the entire palate.

