

CROSSBARN

2017 NAPA VALLEY CABERNET SAUVIGNON

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 carefully selected vineyards within the Napa Valley appellation, Crossbarn Cabernet Sauvignon offers structure and weight in balance with pure, concentrated fruit.

GROWING SEASON

After five years of drought, 2017 provided record-setting winter rainfall that helped replenish soils and aquifers alike, while spring lead with dry conditions, facilitating an optimal fruit set. A series of late summer heat waves was balanced by a prolonged series of cool days which allowed the fruit to ripen at a gradual pace. Overall, the 2017 crop displayed balance and energy at time of picking, maintaining desired levels of acid and sugar.

WINEMAKING DETAILS	HAND-HARVESTED AT NIGHT	5 DAY COLD SOAK, 24-30 DAY MACERATION	NATIVE FERMENTATION
100% FRENCH OAK	BARREL AGED 19 MONTHS, 19% NEW OAK	MINIMAL SO2 ADDITIONS	BOTTLED UNFINED

NOTES

Capturing the diversity and complexity from the region, the 2017 Cabernet Sauvignon displays a dark ruby hue with aromas of crushed violets, graphite, and blueberry. A burst of licorice and boysenberry are revealed on the palate carried along by bright savory spices and mineral notes that persist throughout. Polished tannins kick in giving the wine a soft texture along with a lively acidity that gives the wine a clean, extended finish.

