

CROSSBARN

BY PAUL HOBBS

2010 Cabernet Sauvignon, Napa Valley

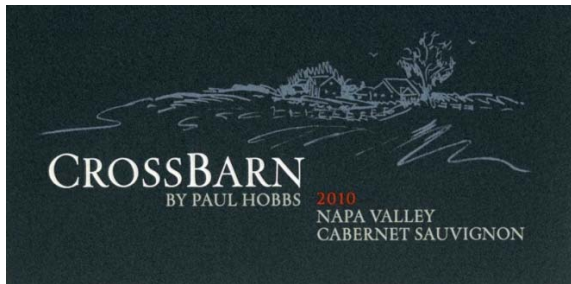
Farm life instills in one a deep sense of respect for family, a love of the land and the joys of collaborative effort. Our CrossBarn wines are a reflection of these ideals and of our commitment to sustainable vineyard practices and gentle winemaking techniques. The "cross barn" was nestled in the middle of our one hundred fifty year old family farm in upstate New York. A favorite haunt for my siblings and me, it took on a life of its own and remains in our memories as a place of great mystery and adventure.

Paul

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

Winemaking

- Night-harvested
- 20-day total maceration
- Fermented using native and selected yeasts
- Aged 18 months in French and American oak barrels, 23% new
- Unfined and unfiltered; bottled June 2012



Growing Season

2010 presented a long, cool growing season, with moderate spring temperatures prevailing through late summer. Warmer weather with a few heat spikes in early fall allowed for full maturation of fruit while maintaining bright acidity in the resulting wines.

Notes

Enticing aromas of blackcurrant and bittersweet cocoa grace this deep garnet-hued cabernet sauvignon. Silky in texture and firmly structured, it offers a rich palate of cassis and blackberry, framed by supple tannins and notes of graphite. Balanced acidity brightens a long finish.

