

CROSSBARN

BY PAUL HOBBS

2009 Cabernet Sauvignon, Napa Valley

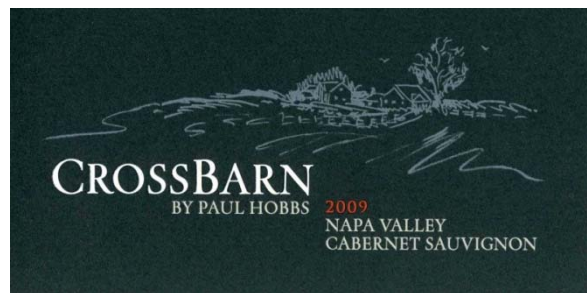
Farm life instills in one a deep sense of respect for family, a love of the land and the joys of collaborative effort. Our CrossBarn wines are a reflection of these ideals and of our commitment to sustainable vineyard practices and gentle winemaking techniques. The “cross barn” was nestled in the middle 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 2011



Growing Season

2009 began with a mild spring followed by steady summer temperatures that set the stage for nearly ideal cabernet sauvignon growing conditions. The wine is elegant and rich with profound depth and structure.

Notes

Aromas of blackberries, fresh figs, clove and graphite lead to a palette of bakers' chocolate, sandalwood and black plum. Polished tannins and a round mouth feel frame this crimson-colored wine. This is an elegant and food friendly wine to be shared with friends and family.

