



2005  
**CROSSBARN**  

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NAPA VALLEY  
CABERNET SAUVIGNON

PRODUCED USING HAND-HARVESTED FRUIT FROM SELECT, LOW-YIELD VINEYARDS IN NAPA AND SONOMA, CROSSBARN WINES OFFER STRUCTURE AND WEIGHT IN BALANCE WITH PURE CONCENTRATED FRUIT, AND ARE AN EXCEPTIONAL ALTERNATIVE TO OUR MOST LIMITED PAUL HOBBS RELEASES.

**WINEMAKING**

FERMENTED USING INDIGENOUS YEASTS, IT IS AGED 20 MONTHS IN FRENCH AND AMERICAN OAK BARRELS AND BOTTLED UNFINED AND UNFILTERED IN JULY 2007.

**GROWING SEASON**

EXTENDED COOL WEATHER AND RAINS IN SPRING RESULTED IN LATE BUD BREAK IN NAPA VALLEY. A LONG, TEMPERATE GROWING SEASON FOLLOWED HOWEVER, ALLOWING FOR SLOW, FULL AND EVEN RIPENING OF THE FRUIT AND DEVELOPMENT OF TANNINS. HARVEST OF CABERNET SAUVIGNON BEGAN LATER THAN USUAL, RUNNING FROM OCTOBER 11 THROUGH NOVEMBER 2.

**NOTES**

DEEP GARNET IN COLOR AND PERFUMED WITH BLACKBERRY AND TOBACCO, THIS WELL-STRUCTURED CABERNET SAUVIGNON OFFERS GENEROUS, CONCENTRATED FLAVORS OF BLACK AND RED FRUITS FRAMED BY SILKY TANNINS AND ACCENTED WITH CEDAR AND SPICE ON A LONG FINISH. ALCOHOL 14.7%

