



Paul Hobbs, Crossbarn Cabernet Sauvignon, Napa Valley, USA, 2020

Producer Profile

Raised on a farm on the east coast of the United States, Paul Hobbs grew up in a tee-total household but this did not stop his first taste of wine being Chateau d'Yquem. It is tempting to say 'and the rest is history' and leave it at that, but there is so much more to this man.

Paul came to winemaking via studying to be a doctor and this scientific background and attention to detail has helped hone his approach to crafting wonderfully precise, complex wines in California, and around the world. He has famously been called the 'Steve Jobs' of wine by Forbes magazine and it is clear he is a driven perfectionist whose hard work has paid off with numerous 100 points scores from the critics. However, to stop there would do Paul an injustice. Notwithstanding his mainstream winemaking training at UC Davis, Paul is an advocate of low intervention methods.

Viticulture

Named after the one hundred fifty year old 'cross barn' located on the Hobbs family farm in upstate New York, Crossbarn honours the values of hard work and integrity instilled in Paul from his childhood. With a commitment to sustainably nurturing the vineyards, while using labour-intensive winemaking techniques, Crossbarn wines offer a pure and youthful expression of fruit. With a commitment to sustainably nurturing the vineyards, while using labour-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.

Winemaking

Hand-harvested at night, followed by a 5 day cold soak and 24-30-day total maceration. Fermented with native yeasts. Aged for 18 months in French oak barrels, with a small % of new oak. Bottled unfined.

Tasting Note

Capturing the diversity and complexity from the region, this vintage displays a dark ruby hue with aromas of crushed violets, boysenberry, and blackberry compote. A burst of dark black fruits is revealed on the palate carried along by dried herbs, graphite, and cacao. Enveloping fine-grained tannins complement the soft textured body along with a lively acidity that gives the wine a clean, lingering finish.

Food Matching

Lamb shanks, casserole and game bird.

Technical Details

Varieties:

Cabernet Sauvignon 80%
Cabernet Franc 8%
Others 12%



ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 18 Months

Type: French

% wine oaked: 100

% new oak: 6

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