

CROSBY ROAMANN



2018

**Crosby's Reserve
Cabernet Sauvignon
Napa Valley**

Crosby's Reserve is a barrel-fermented selection of Cabernet Sauvignon. The grapes are sorted and destemmed by hand into new French oak barrels for a spontaneous fermentation, with an average 56 days native, primary fermentation in wood. We press entirely by hand in our old hand-crank press, and the wine undergoes malolactic fermentation in barrel, aging twenty-four months in mostly new French oak. A small amount of Merlot is added during aging for spice and complexity. The result is a concentrated and plush style of Cabernet Sauvignon, with wholly-absorbing and intriguing aromas of vanilla, menthol, and pencil-shavings on the nose, while plum, *sous bois*, orange peel and cocoa powder predominate on the persistent and opulent finish.

TECHNICAL DATA

APPELLATION: NAPA VALLEY
VARIETALS: 82% CABERNET SAUVIGNON
18% MERLOT
HARVEST DATES: 9/26/18 - 10/20/18
BOTTLING DATE: 6/20/20
ALC./VOL.: 15.0%
PH: 3.8
TA: 6.25 G/L
RS: 0.5 G/L
ELEVAGE: 21 MONTHS IN NEW FRENCH OAK
PRODUCTION: 5 BARRELS: 138 CASES.

COPYRIGHT 2020

CROSBY ROAMANN, LLC

BWN-CA-20459

45 ENTERPRISE COURT #6

NAPA, CALIFORNIA 94558

TELEPHONE: (707) 258 - 8599

WEBSITE: [HTTP://WWW.CROSBYROAMANN.COM](http://www.crosbyroammann.com)

INQUIRIES: [INFO@CROSBYROAMANN.COM](mailto:info@crosbyroammann.com)