

CROSBY ROAMANN

2020

FIONNA VINEYARD LOS CARNEROS, NAPA VALLEY SAUVIGNON BLANC

We gently whole-cluster press the juice to concrete, and ferment on native yeast for five weeks. The wine then ages seven months in one-third new oak, one-third neutral oak, and one-third stainless steel. We perform a light pad filtration (solely for clarity) and cold stabilization prior to bottling by hand at the winery, with minimal sulfur. Delightful now, the wine will gain complexity over the next year and reach its apogee in 2022-2023.

Bottled by hand at the winery.

This wine produced Carbon Neutral.

TECHNICAL INFO:	FIONNA VINEYARD
VARIETAL:	100% SAUVIGNON BLANC
APPELLATION:	CARNEROS, NAPA
HARVEST:	SEPT. 5, 2020
ELEVAGE:	7 MOS. 33% NEW OAK.
ACIDITY:	3.27 PH 7.13 G/L
ETHANOL:	13% ALC./VOL.
BOTTLING:	JUNE 15, 2021
PRODUCTION:	131 CASES.



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