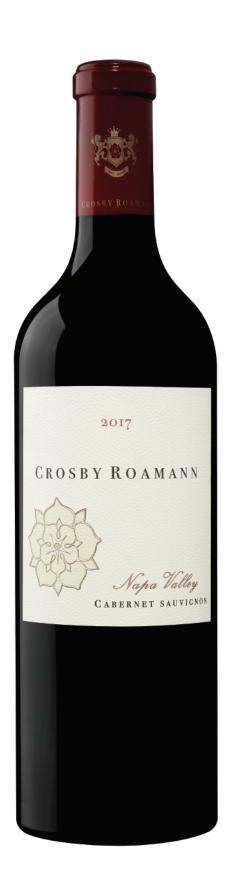
## CROSBY ROAMANN



2017 Cabernet Sauvignon Napa Valley

Our Cabernet Sauvignon vineyard souces are in Coombsville - Harmony School Vineyard, a one acre block of clone 6 - and Calistoga - one and a half acres of clone 337 at the edge of the Vaca Mountains. The grapes are sorted and destemmed by hand into stainless steel and receive a five day cold soak. Temperatures rise and native fermentation initiates by day seven, with an average 35 days in tank. 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. Cabernet Franc from Summer Hill Vineyard and a small amount of Merlot is added during aging for spice and complexity. This very small production cuvee is destined for eight-ten years of development in bottle, with at least three years to reach full maturity.

## TECHNICAL DATA

APPELLATION: NAPA VALLEY

82% CABERNET SAUVIGNON VARIETALS:

8% CABERNET FRANC

10% MERLOT

HARVEST DATE: Oct. 5 - 8 2017

BOTTLING DATE: Oct. 23, 2019

15.0% ALC./VOL.: PH: 3.79

 $6.28 \, \text{G/L}$ TA:

O.I G/L RS:

24 MOS. IN NEW FRENCH OAK ELEVAGE:

4 BARRELS: II2 CASES. PRODUCTION:

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