

# CROSBY ROAMANN



**2017**  
**Cabernet Sauvignon**  
**Napa Valley**

Our Cabernet Sauvignon vineyard sources 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  
VARIETALS: 82% CABERNET SAUVIGNON  
8% CABERNET FRANC  
10% MERLOT  
HARVEST DATE: OCT. 5 - 8 2017  
BOTTLING DATE: OCT. 23, 2019  
ALC./VOL.: 15.0%  
PH: 3.79  
TA: 6.28 G/L  
RS: 0.1 G/L  
ELEVAGE: 24 MOS. IN NEW FRENCH OAK  
PRODUCTION: 4 BARRELS: 112 CASES.  
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