

# CROSBY ROAMANN



2017  
Crosby's Reserve  
Cabernet Sauvignon  
Napa Valley

Crosby's Reserve is a barrel-fermented selection of Cabernet Sauvignon from Harmony School Vineyard, a one acre block of clone 6 in Coombsville. The grapes are sorted and destemmed by hand into new French oak barrels for a native fermentation, with an average 56 days primary 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. Cabernet Franc from Summer Hill Vineyard and 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: 80% CABERNET SAUVIGNON  
2% CABERNET FRANC  
18% MERLOT  
HARVEST DATE: OCT. 5 - 8 2017  
BOTTLING DATE: SEPT. 5, 2019  
ALC./VOL.: 15.0%  
PH: 3.85  
TA: 6.29 G/L  
RS: 0.1 G/L  
ELEVAGE: 24 MOS. IN NEW FRENCH OAK  
PRODUCTION: 5 BARRELS: 117 CASES.

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