

CROSBY ROAMANN



2018

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-one months in mostly new French oak. 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:	98% CABERNET SAUVIGNON 2% MERLOT
HARVEST DATE:	9/26/18 - 10/20/18
BOTTLING DATE:	7/1/20
ALC./VOL.:	15.0%
PH:	3.8
TA:	5.68 G/L
RS:	0.3 G/L
ELEVAGE:	21 MONTHS IN FRENCH OAK
PRODUCTION:	408 CASES

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