

# CROSBY ROAMANN



**2018**  
**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 native, primary fermentation 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. 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: 82% CABERNET SAUVIGNON  
18% MERLOT  
HARVEST DATES: 9/26/18 - 10/20/18  
BOTTLING DATE: 6/20/20  
ALC./VOL.: 15.0%  
PH: 3.8  
TA: 6.25 G/L  
RS: 0.5 G/L  
ELEVAGE: 21 MONTHS IN NEW FRENCH OAK  
PRODUCTION: 5 BARRELS: 138 CASES.

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