

CROSBY ROAMANN



2016
Chardonnay
Carneros, Napa Valley

The 2016 vintage was a wonderfully long and balanced growing season, with an early budbreak at the end of February and slow ripening through August and into September. We picked our Chardonnay by hand, at dawn. The grapes were whole-cluster pressed and the juice fermented on native yeast in 25% new French and American barrels, then aged eighteen months in oak. The 2016 has a lightly green-tinted yellow-gold color, with white-rose floral notes. It is medium bodied, with notes of mellow tar and matchstick on the attack, then tart green apple, fresh pineapple, and a touch of buttery burnt caramel. Less voluptuous and more balanced than 2014; more curvaceous and still more toned than 2015. Drink now through 2022.

TECHNICAL DATA:

APPELLATION:	CARNEROS, NAPA VALLEY
VARIETALS:	100% CHARDONNAY
HARVEST DATE:	09/26/2016
BOTTLING DATE:	02/24/2018
ALC./VOL.:	14.8%
PH:	3.9
TA:	5.41 G/L
RS:	0.3 G/L
ELEVAGE:	EIGHTEEN MONTHS IN OAK.
PRODUCTION:	4 BARRELS: 100 CASES.

COPYRIGHT 2019
CROSBY ROAMANN, LLC
BWN-CA-20459
45 ENTERPRISE COURT #6
NAPA, CALIFORNIA 94558

TELEPHONE: (707) 258 - 8599
WEBSITE: [HTTP://WWW.CROSBYROAMANN.COM](http://www.crosbyroamann.com)
INQUIRIES: [INFO@CROSBYROAMANN.COM](mailto:info@crosbyroamann.com)