

# CROSBY ROAMANN



**2017**

**Chardonnay**

**Carneros, Napa Valley**

The 2017 vintage was a wonderfully long and balanced growing season, with a late budbreak in the middle of March, and even ripening throughout the summer. We picked by hand, at dawn on the morning of September 20. The grapes were whole-cluster pressed and the juice fermented on native yeast in 25% new French barrels, then aged twelve months in oak. Malolactic fermentation completed naturally in barrel by December. The 2017 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. Drink now through 2022.

**TECHNICAL DATA:**

APPELLATION:	CARNEROS, NAPA VALLEY
VARIETALS:	100% CHARDONNAY
HARVEST DATE:	09/20/2017
BOTTLING DATE:	09/14/2018
ALC./VOL.:	14.2%
PH:	3.9
TA:	4.77 G/L
RS:	0.5 G/L
ELEVAGE:	TWELVE MONTHS IN 25% NEW FRENCH OAK.
PRODUCTION:	4 BARRELS: 120 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)