

CROSBY ROAMANN

2019

CABERNET SAUVIGNON NAPA VALLEY

Our Cabernet Sauvignon vineyards are in Coombsville and Saint Helena. The grapes are sorted and destemmed into stainless steel tanks and receive a five day cold soak. Temperatures rise and native fermentation initiates by day seven, with an average 35 days in tank. Natural malolactic fermentation occurs in barrel, followed by twenty-one months in French oak barrels. Bottled by hand at the winery, this very small production cuvee is destined for eight plus years of bottle development, with at least three years to reach full maturity. With extraordinary purity of fruit, and delightful notes of cassis, dark cocoa, and blueberry, the wine finishes with a touch of spice. This wine produced Carbon Neutral.

TECHNICAL INFO:	CROSBY ROAMANN
VARIETALS:	95% CABERNET SAUVIGNON 5% MERLOT
APPELLATION:	NAPA VALLEY
HARVEST:	SEPT. 23, 2019
ELEVAGE:	21 MOS. 40% NEW OAK.
ACIDITY:	3.8 PH 5.88 G/L
ETHANOL:	14% ALC./VOL.
BOTTLING:	AUG. 15, 2021
PRODUCTION:	450 CASES.



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