

CROSBY ROAMANN

2019

**CROSBY'S RESERVE
CABERNET SAUVIGNON
NAPA VALLEY**

The grapes are sorted and destemmed by hand into new French oak barrels for a native fermentation, with 56 days primary in wood, followed by a soft press by hand. The wine undergoes natural malolactic fermentation in barrel, aging twenty-four months in all new French oak. 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. Bottled by hand at the winery.

This wine produced Carbon Neutral.

TECHNICAL INFO:	CROSBY'S RESERVE
VARIETAL:	CABERNET SAUVIGNON
APPELLATION:	NAPA VALLEY
HARVEST:	SEPT. 23, 2019
ELEVAGE:	24 MOS. ALL NEW OAK.
ACIDITY:	3.75 PH 5.96 G/L
ETHANOL:	14% ALC./VOL.
BOTTLING:	AUG. 15, 2021
PRODUCTION:	57 CASES.



CROSBY ROAMANN
45 ENTERPRISE CT. #6
NAPA, CA 94558
707-258-8599
CROSBYROAMANN.COM

