

CROSBY ROAMANN

2019
CROSBY'S RESERVE
CABERNET SAUVIGNON
NAPA VALLEY

Crosby Roamann wines start in the vineyard. We employ a hands-on, low-intervention philosophy throughout our winemaking practices. We sort our Reserve Cabernet into new French oak barrels and allow a native fermentation with an average 56 days in barrel. Natural malolactic fermentation occurs in barrel, followed by twenty-one months in all new French oak barrels. Bottled by hand at the winery, these two barrels of Cabernet are destined for eight-plus years of bottle development, with at least three years to reach full maturity. Delightful notes of blackberry and clove, with earthy notes and a lightly oaky finish.

TECHNICAL INFO:	CROSBY ROAMANN
VARIETALS:	100% CABERNET SAUVIGNON
APPELLATION:	NAPA VALLEY
HARVEST:	SEPT. 23, 2019
ELEVAGE:	21 MOS. ALL NEW OAK.
ACIDITY:	3.8 PH 5.43 G/L
ETHANOL:	14% ALC./VOL.
BOTTLING:	AUG. 15, 2021
PRODUCTION:	TWO BARRELS: 57 CASES.



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