CROSBY ROAMANN

2020

ETHANOL:

BOTTLING:

HARMONY SCHOOL VINEYARD COOMBSVILLE, NAPA VALLEY CARERNET SAUVIGNON

This single vineyard selection of Harmony School Vineyard in Coombsville was fermented on native yeasts in stainless steel for eightteen days. After a nautral malolactic fermentation in barrel, we aged the wine in one-third new French oak barrels for 22 months, and bottled the wine by hand at the winery.

On the palate — aromas of sweet raspberry and cassis emerge, with integrated vanilla and spice, cocoa and coffee on the palate. Bottled by hand at the winery. This wine produced Carbon Neutral.

TECHNICAL INFO: HARMONY SCHOOL

VARIETAL: CABERNET SAUVIGNON

APPELLATION: COOMBSVILLE, NAPA

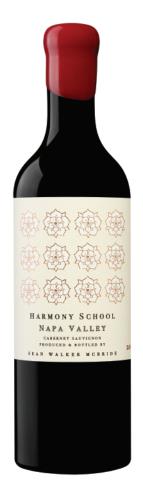
HARVEST: SEPT. 29, 2020

ELEVAGE: 22 MOS. 33% NEW OAK.

ACIDITY: 3.74 PH | 6.07 G/L

13.2% ALC./VOL.

JULY 14, 2022



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