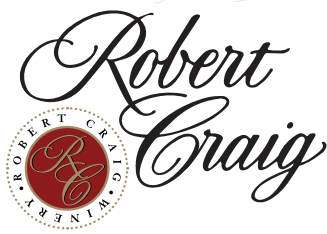


Cabernet Sauvignon
ELEVATED™

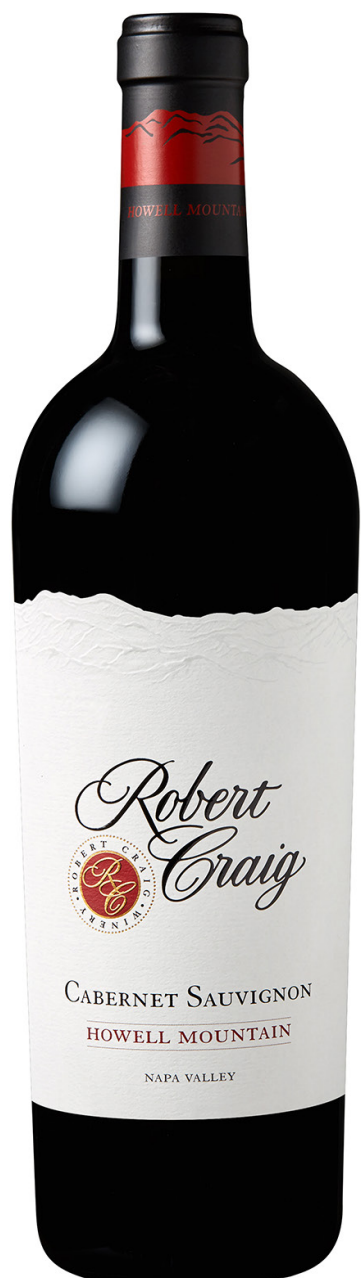


ROBERT CRAIG WINERY

2017 HOWELL MOUNTAIN CABERNET SAUVIGNON

This wine comes primarily from our 9.5-acre Winery Estate Vineyard, with the addition of old vine lots from Candlestick Ridge Vineyard. Both vineyards sit at 2400' along the summit ridge. The Howell Mountain AVA begins at 1400 feet and includes vineyards that sit above the inversion layer and fog line. Considered our flagship release, the Howell Mountain Cabernet is the defining wine of our portfolio—a rare and extraordinary bottling from a superb vineyard. Though the tannin structure is off the charts each year, the tannins are supple and round, allowing a measure of grace in youth for such a long lived wine.

Classic Howell Mountain features flow from the glass: crushed rock and warm black stones, graphite, cassis, thorny underbrush, and dark mountain flowers are all present in this iconic wine. 2017 will be best enjoyed with a long decant—two hours plus—if it is to be consumed while young. In three years, to the next twenty-five, this old-world structured gem will continue to grow in intensity and complexity.



VINEYARD

- Planted in 1997 on 110R rootstock
- Red volcanic and tufa soils
- Of all of the vineyards we own and manage, the variation in soils and microclimates make this the most challenging site to farm
- Yields average a meager 1.8 tons/acre giving fruit a rare power and expression of site
- Soils are especially shallow, even for Howell Mountain, and the vines must work through the rocky soils to seek moisture
- We call the Howell Mountain Cabernet our "blood from the stones"

VINTAGE

- 2017 kicked off with a wet winter and warm springtime that had the vines cranking.
- Summer saw 2 heat spikes, but the actual ripening period for Mountain Cabernet was fair, cool and prolonged in September.
- 2017 was ideal ... until the devastating fires ripped through Sonoma and Napa counties.
- For the fruit already safe in the cellar, wines extracted easily and exhibited purity of flavor and structure with freshness and finesse.
- Mild weather during ripening preserved acid and allowed for picking at perfect sugar levels.

BLEND 80% Cabernet Sauvignon, 18% Merlot, 2% Petit Verdot	ALCOHOL 14.62%
HARVEST DATES 9/11/2017 - 10/16/2017	BARREL AGING 18 mo. French oak; 60% new/40% 2nd yr. Unfiltered & unfined.
AVERAGE SUGAR 24.8° Brix	BOTTLING DATE May 25, 2019
TA 5.7g/L PH 3.87	CASES PRODUCED 3537