

Cabernet Sauvignon
ELEVATED™

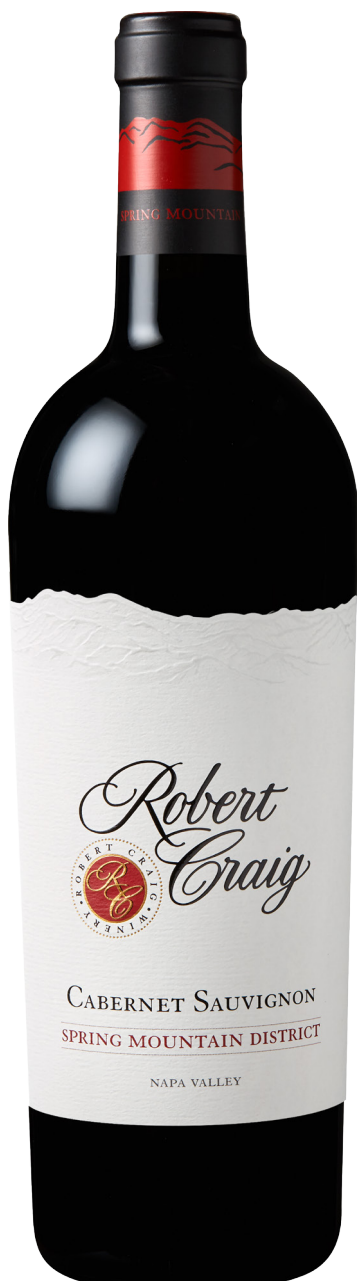


ROBERT CRAIG WINERY

2017 SPRING MOUNTAIN CABERNET SAUVIGNON

Terroir, the French term for a sense of place that establishes a wine's unique identity, is the perfect concept to describe the qualities of Spring Mountain Cabernet Sauvignons. Our Spring Mountain Cabernet displays the mountain's special blue notes – blueberry, boysenberry and exotic plum fruits – that are so distinctive to Cabernets grown on its slopes. We are fortunate to obtain a tiny amount of this exquisite fruit to create a wine with great weight, structure and velvety texture.

The 2017 Spring Mountain is savory and pleasantly balanced, opening with dark fruit and white floral notes that give way to a palate filled with jam, preserves and a kiss of vanilla. Savory cooked tomato and boysenberry grip nicely on the mid-palate and carry through to the long lush, finish. Accessible now, this wine will only improve in bottle.



VINEYARD

- The Crowley vineyard is a perfect fit for our mountain Cabernet portfolio from the highest elevations of Napa Valley
- Overlooking St. Helena from its perch at 2,000 feet, this vineyard's rocky volcanic soil, varied hillside exposures, and moderate climate produce densely concentrated winegrapes
- The mountain is cooled by afternoon breezes from the nearby Pacific Ocean, creating moderate daytime temperatures and cooler nights that allow grapes to ripen slowly without pushing high alcohol and sugars

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 89% Cabernet Sauvignon,
11% Cabernet Franc,

HARVEST DATES 10/1/17 - 10/26/17

AVERAGE SUGAR 25.2° Brix

TA 5.8g/L **PH** 3.77 **ALCOHOL** 14.62%

BARREL AGING 18 mo. French oak; 70%
new/30% 2nd yr. Unfiltered & unfinned.

BOTTLING DATE April 29, 2019

CASES PRODUCED 1085