



# 2012 MOUNT VEEDER CABERNET SAUVIGNON

**ABOUT THIS WINE** Mount Veeder rests roughly halfway up the west side of the Napa Valley in the Mayacamas mountain range. The wines that emanate from the rough, rocky soils share the common trait of power. Robert Craig Winery has a special connection to Mount Veeder as Bob Craig played a key role in the founding of the AVA. Despite the intense tannin and acid structure of our Mount Veeder cabernet, the abundance of deep, black fruit helps to keep the wine in balance over decades in the cellar. Our 2012 Mount Veeder Cabernet is without doubt one of the most intense, dark and brooding wines we have yet produced.

**VINEYARD** Since Bob Craig consulted on the development of Robin Williams' 19-acre Pym Rae vineyard in 1990, we have received most of the fruit from that terrific property. The vineyard is one of the highest in the AVA, topping out at over 1800' in elevation with a distinctive blue shale subsoil and shallow, sandstone topsoil. The vines are mature which translates the soils and minerals straight into the finished wines. The sparse yields of less than 2.4 tons an acre make for dense wines that are expressive of the vineyard site.

**VINTAGE** Perhaps the most remarkable feature of the 2012 growing season is that it was entirely unremarkable. None of the rain or frost, or fires, or cool temperatures or tiny yields that 2008, 2009, 2010, and 2011 produced, just ideal conditions and a long, even ripening period. The 2012 vintage Robert Craig Winery Cabernets are able to show their vineyard source in every nuance. A classic year marked by tremendous structure.

**SEEK OUT** ... If your car is black, you often wear black, your dog is black, you always choose black licorice over red licorice and dark chocolate over milk chocolate, and you never use the phrase "XX ... is the new black"

**AVOID** ... if you have watched "Failure to Launch" more than once (in-flight viewings excepted)

Blend: 80% Cabernet Sauvignon, 20% Merlot  
Cases produced: 1211  
Harvest dates: Oct 10 - Oct 30, 2012  
Average sugar: 25.8° Brix  
TA: 6.3g/L | pH: 3.78

Alcohol: 14.8%  
Barrel Aging: 18 months in Chateau-style French oak;  
80% new. Unfiltered and unfinned.  
Bottling Date: May 23, 2014  
Price: CA SRP \$80.00

