

*Cabernet Sauvignon*  
ELEVATED™



ROBERT CRAIG WINERY

## 2013 SPRING MOUNTAIN CABERNET SAUVIGNON

**ABOUT THIS WINE** 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.

**VINEYARD** The Crowley vineyard is a close 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** Without doubt the 2013 vintage is one of the finest in recent memory and possibly one of the finest in the history of winegrowing in the Napa Valley. Only time will tell. Whereas the 2012 and 2013 vintages were marked with large yield increases on valley floor vineyards in Napa, Spring Mountain in the Mayacamas range was down by nearly 30%, where the effects of the cool, windy weather at flower and fruit set were more severe. Along with terrific color and density in the 2013 wines, the acid and tannin structure were also exceptional making for wines that are balanced and layered without being overripe or fat.

**TASTING NOTES** The 2013 Spring Mountain Cab offers up mind-blowing concentration; it's incredibly deep and perfumed, reminiscent of a great Right Bank Bordeaux. Supple, aromatic, with bold red-fleshed fruit.

**BLEND:** 100% Cabernet Sauvignon

**HARVEST DATES:** October 3-23, 2013

**AVERAGE SUGAR:** 25.3° Brix | **TA:** 5.8g/L | **PH:** 3.75 | **ALCOHOL:** 14.6%

**BARREL AGING:** 18 months in Chateau-style French oak; 80% new & 20% 2nd year. Unfiltered and unfined.

**BOTTLING DATE:** April 29, 2015

**CASES PRODUCED:** 160

**PRICE:** CA SRP \$80.00

