

Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2014 HOWELL MOUNTAIN CABERNET SAUVIGNON

ABOUT THIS WINE This wine is produced from our 9.5-acre estate vineyard, perched along the summit ridge of Howell Mountain at 2300'. 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 wine 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

VINEYARD Planted in 1997 on 110R rootstock which fares well in stony soils, our estate vineyard is showing the vine maturity in the finished wines. The red volcanic and tufa soils give this Cabernet a wild, bramble berry character, coupled with touches of warm red stones and spice. Of all of the vineyards we own and manage, the variation in soils and microclimates within this small property make it the most challenging to farm. The yields are on average a meager 1.8 tons to the acre, but the fruit possesses 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. Since 2009 we have been converting the site to cane pruned so that each vine can have an individual plan for the amount of crop it will need to ripen. We call this wine our “blood from the stones” for a reason.

VINTAGE The 2014 growing season was even, moderate and extended. Dry conditions from 2012 and 2013 continued with even less rain present in the harvest window. Slow development of sugars, coupled with a naturally low pH (high acid) vineyard site meant that the resulting wine would have tremendous structure. 2014 will prove to be one of the most balanced vintages in decades.

The red volcanic and tufa soils give our Howell Mountain Cabernet a wild, bramble berry character, coupled with touches of warm red stones and spice. Round, supple tannins frame flavors of red berry, blackberry and graphite. Full-bodied and decidedly opulent.

BLEND: 92% Cabernet Sauvignon, 4% Malbec, 2% Cabernet Franc, 2% Petite Verdot

HARVEST DATES: September 28- October 12, 2014

AVERAGE SUGAR: 26.1° Brix | **TA:** 6.2g/L | **PH:** 3.64 | **ALCOHOL:** 15.2%

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

BOTTLING DATE: May 4, 2016

CASES PRODUCED: 1087

PRICE: CA SRP \$95.00

