

Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2014 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 2014 Mount Veeder Cabernet is a fine example of the appellation in an exceptional vintage.

VINEYARD Bob Craig consulted on the development of the late Robin Williams' 19-acre Pym Rae vineyard in 1990 and, since then, we have received the majority of the fruit from this 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 The 2014 vintage was ideal for Mount Veeder Cabernet Sauvignon in the Napa Valley. Our penultimate vintage on Pym Rae vineyard will prove to be one of our most successful. Many Mount Veeder vineyards, particularly in the southern portion of the AVA, struggle with ripening cabernet due to the ever present marine layer to the west and south. The 2014 vintage saw very little fog, and the fruit ripened along a nearly perfect curve over the growing season. The resulting wine is dark and complex with mountain wildflower accents to complement the black, brooding fruit. The 2014 wines will continue to evolve in the cellar for decades to come, but the balance and class of the vintage will allow them to be enjoyed young as well.

BLEND: 88% Cabernet Sauvignon, 11% Merlot, 1% Malbec

HARVEST DATES: September 16 - October 16, 2014

AVERAGE SUGAR: 25.9° Brix | **TA:** 6.6g/L | **PH:** 3.68 | **ALCOHOL:** 15.25%

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

BOTTLING DATE: April 29, 2016

CASES PRODUCED: 2287

PRICE: CA SRP \$90.00

