

Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2015 HOWELL MOUNTAIN CABERNET SAUVIGNON

8% Cabernet Sauvignon, 7% Petit Verdot, 4% Malbec, 1% Merlot

KEY POINTS

- Produced from our 9.5-acre estate vineyard, perched along the summit ridge of Howell Mountain at 2300'.
- Considered our flagship release, the Howell Mountain Cabernet is the defining wine of our portfolio — a rare and extraordinary wine from a superb vineyard.
- Vines were 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.
- Variation in soils and microclimates within this small property make it challenging to farm. The yields are 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.

2015 VINTAGE NOTES

- After three abundant, mild harvests in a row, the 2015 kicked off with unseasonably warm temperatures, resulting in early budbreak and bloom.
- Colder temperatures in May (the peak of bloom) caused some uneven fruit set which ultimately resulted in a smaller crop compared to previous years.
- Harvest was one of the earliest on record on the valley floor. The ongoing drought continued to be a concern, though Napa Valley received 75% of normal rainfall.

“The 2015 Cabernet Sauvignon Howell Mountain is a blend of 88% Cabernet Sauvignon, 7% Petit Verdot, 4% Malbec and a splash of Merlot that spent 18 months in 80% new French oak. It has a darker, mineral-driven style in its blue fruits, smoked earth, charcoal, and graphite aromatics. These give way to a full-bodied, beautifully concentrated, fresh, lively 2015 that’s going to benefit from 3-4 years of bottle age and keep for 15+.”

JEB DUNNUCK, JEBDUNNUCK.COM (12/29/17)

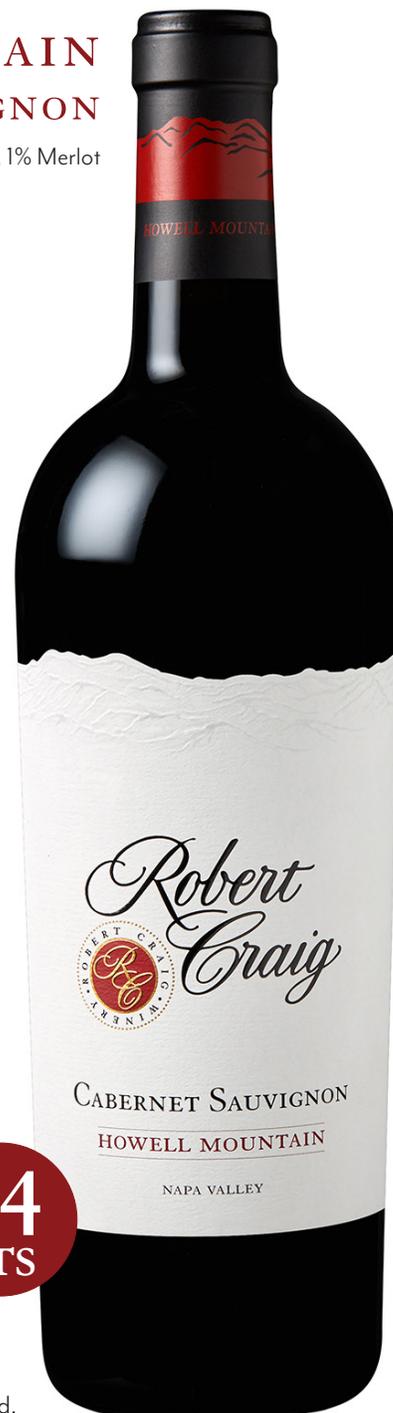
BLEND: 88% Cabernet Sauvignon, 7% Petit Verdot, 4% Malbec, 1% Merlot

HARVEST DATES: September 15-October 8, 2015

AVERAGE SUGAR: 25.5° Brix | **TA:** 6.7g/L | **PH:** 3.72 | **ALCOHOL:** 14.83%

BARREL AGING: 18 mo. Chateau-style French oak; 80% new/20% 2nd yr. Unfiltered & unfined.

BOTTLING DATE: May 1-2, 2017 | **CASES PRODUCED:** 1275 | **PRICE:** CA SRP \$95.00



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