

*Cabernet Sauvignon*  
ELEVATED™



ROBERT CRAIG WINERY

## 2016 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** 2016 in Napa Valley was considered an "exceptional vintage," with ideal growing conditions, moderate yields and superb wine quality. The early, moderate weather and lack of significant heat events made for one of the best quality vintages of recent memory. Compared to the previous four vintages, 2016 saw wetter spring soil conditions, requiring careful canopy maintenance. Yields were moderate to below average going into harvest. Tannin quantity was overall slightly low, but tannin quality is excellent.

The 2016 Spring Mountain Cab offers up polished, silky texture with exotic notes of sweet red cherry, pomegranate and blood orange all framed by mint and wild flowers. This gracious wine offers finesse, restraint and intensity. Accessible now, this wine will only improve in bottle.

**BLEND:** 95% Cabernet Sauvignon, 4% Cabernet Franc, 1% Petit Verdot

**HARVEST DATES:** September 29-October 11, 2016

**AVERAGE SUGAR:** 25.9° Brix | **TA:** 6.2g/L | **PH:** 3.68

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

**BOTTLING DATE:** April 25, 2018

**CASES PRODUCED:** 1050

**PRICE:** CA SRP \$100.00

