

Cabernet Sauvignon
ELEVATED™

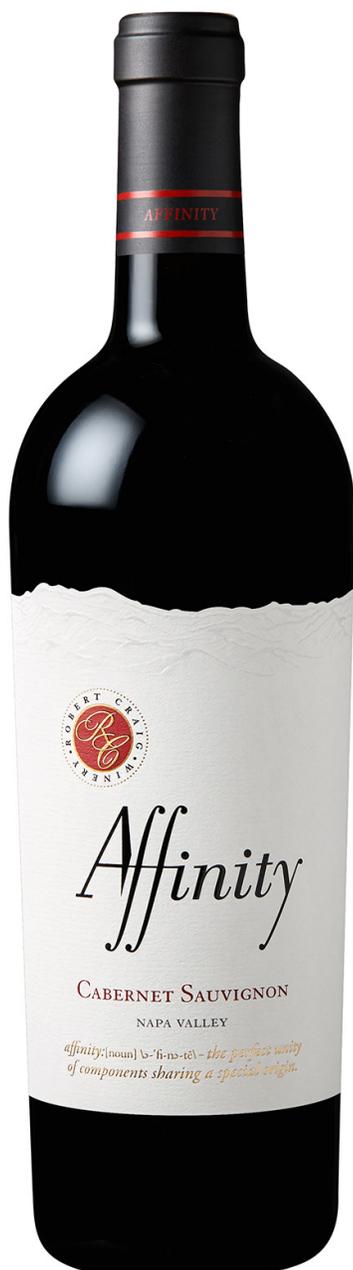


ROBERT CRAIG WINERY

2017 AFFINITY ESTATE CABERNET SAUVIGNON

The 2017 Affinity is a 100% estate grown, single vineyard selection from La Londe Vineyard. Our primary mission at Robert Craig Winery is to produce wines that feature pure site expression. The soul of Affinity has always come from La Londe Vineyard. And now, each vintage we seek to capture the essential, focused identity of this extraordinary site.

The 2017 Affinity Cabernet is gorgeous, with up-front aromas of black cherry, blueberry pie, dried floral tones and a dose of baking spices. Blueberry pie and plum emerge on the bright palate, which offers both grip and angularity on a long, lingering finish. This release shows well upon release – with a beautiful, inherent suppleness – but a year or two (or a decade) of cellar time will help the wine show its best.



VINEYARD

- Just south of Stag's Leap, nestled in Coomsville's Mt. George Foothills on the eastern side of the Napa Valley
- La Londe estate vineyard has produced exceptional Cabernet Sauvignon for our portfolio since Bob Craig purchased the property in 1993
- The hillside, cane-pruned site bears just 2.8 tons per acre
- 30-year-old vines allow a rare display of the volcanic, stony soils in the finished wines
- Grapes are small, deeply black flavored, and undeniably racy with a big backbone of acidity

VINTAGE

- 2017 kicked off with a wet winter and warm springtime that had the vines cranking.
- Summer saw 2 heat spikes, but the actual ripening period for Mountain Cabernet was fair, cool and prolonged in September.
- 2017 was ideal ... until the devastating fires ripped through Sonoma and Napa counties.
- For the fruit already safe in the cellar, wines extracted easily and exhibited purity of flavor and structure with freshness and finesse.
- Mild weather during ripening preserved acid and allowed for picking at perfect sugar levels.

BLEND 76% Cabernet Sauvignon, 8% Merlot, 6% Cabernet Franc, 5% Malbec, 5% Petit Verdot

HARVEST DATES 10/5/17

AVERAGE SUGAR 24.8° Brix

TA 5.7g/L **PH** 3.87 **ALCOHOL** 14.62%

BARREL AGING 18 mo. French oak; 60% new/40% 2nd yr. Unfiltered & unfined.

BOTTLING DATE April 23, 2019

CASES PRODUCED 3537

PRICE CA SRP \$70.00