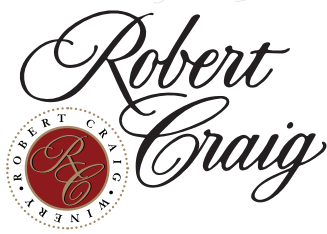


Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2019 HOWELL MOUNTAIN CÔTE DE CRAIG

As we continue to replant the Syrah block on our Candlestick Ridge Vineyard, our ode to Northern Rhône’s Côte-Rôtie (Syrah-based) is now more of an ode to Southern Rhône’s Château Neuf-du-Pape (Grenache-based). Still possessing the dark, brooding depths of mountain grown Syrah, the tension, structure and explosiveness of the Grenache is taking first chair. Our case production remains tiny here at just eight barrels, so this wine is precious cargo. Deeply colored and structured for the long term, this Grenache-Syrah blend offers classic aromatics of fresh white pepper, grilled bacon, leather and thorny vine fruits.

2019 was a remarkable vintage in the mountains of the Napa Valley and in particular Howell Mountain. Tiny yields and small, uniform bunches made for wine with unparalleled intensity in our history at Robert Craig Winery. The ability of the Côte de Craig to improve with cellar time is clearly evidenced by anyone who has tasted the 2015 or 2016 vintages lately. The wine is simply sublime.



VINEYARDS

- Grown at 2300' feet of elevation on our Candlestick Ridge Vineyard
- Acquired in 2015, along the northern summit ridge of Howell Mountain in close proximity to our Winery Estate Vineyard
- Candlestick Ridge Vineyard is composed of huge boulders and ash-white soil that is volcanic tufa (tuff)
- Low nutrient base produces grapes of terrific intensity while ensuring low yields and deeply flavored wine grapes

VINTAGE

- The 2019 vintage in the Napa Valley kicked off with substantial rain in the winter and spring.
- Budbreak and bloom arrived on time, but frost and wind at budbreak & flower reduced yields.
- The growing season was long and even without major heat spikes during the harvest, so color development was maximized.
- Yields were down significantly from the bountiful 2018 vintage, and several passes to drop fruit in the vineyard resulted in explosive flavors in the berries.
- Tannins were high, though ripe and round.

BLEND: 67% Grenache, 33% Syrah	ALCOHOL 14.8%
HARVEST DATES 9/20/2019 - 10/2/2019	BARREL AGING: 18 months in French oak, 50% new
AVERAGE SUGAR 25.1° Brix	CASES PRODUCED 204
TA 5.8g/L	PRICE CA SRP \$118.00
PH 3.75	