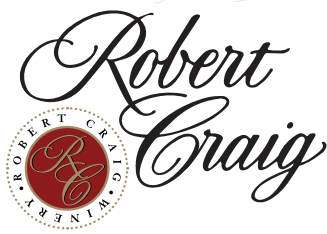
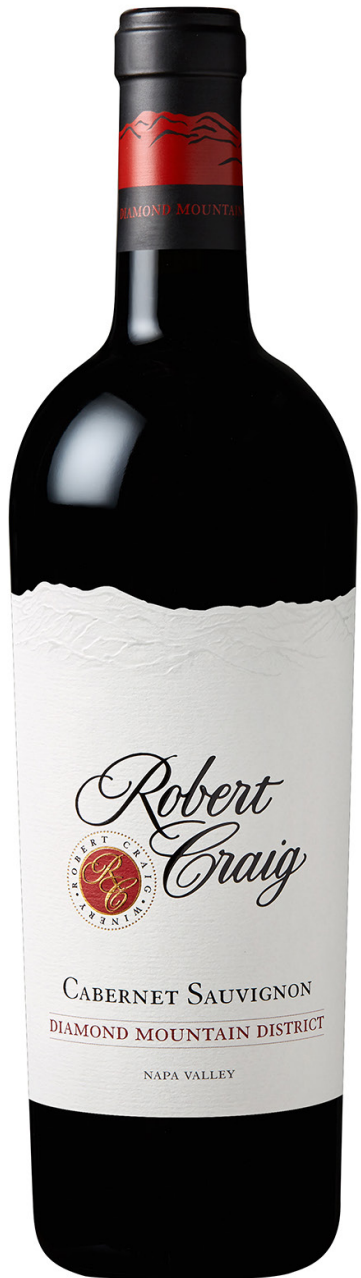


Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2017 DIAMOND MOUNTAIN CABERNET SAUVIGNON



The 2017 vintage Diamond Mountain Cabernet continues our partnership with Peter Thompson and his Andrew Geoffrey Vineyard at the summit of Diamond Mountain. We received only a few tons of this highly sought-after fruit from the classic 2017 vintage, so our production is tiny -- just 361 cases. The vineyard's white, powdery volcanic ash soils deliver wines of breathtaking intensity and longevity.

Even with the enormity of the structure and fruit, there is grace and nuance in the finished wine. This single vineyard Cabernet release continues to provide exceptional value for one of the most rare, breathtaking wines produced in the Napa Valley each vintage.

VINEYARD

- With just 13 acres planted on the 60-acre site, the unique combination of soils (volcanic ash and loam) and varying exposures (Northeast, North and Northwest) required custom rootstock and clonal selection to optimize use of the land and micro-climates within the vineyard.
- The vineyard is comprised of seventy-eight percent (78%) Cabernet Sauvignon, clones 337 and 15, both on 110r rootstock, eighteen percent (18%) Cabernet Franc of a proprietary clone on 110r rootstock, and four percent (4%) Petit Verdot clone 2 on 110r rootstock.

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.

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| BLEND 80% Cabernet Sauvignon, 29% Cabernet Franc | ALCOHOL 14.8% |
| HARVEST DATES 9/28/2017-10/11/2017 | BARREL AGING 18 mo. French oak; 65% new. Unfiltered & unfined. |
| AVERAGE SUGAR 25.0° Brix | BOTTLING DATE 4/29/2019 |
| TA 5.6g/L PH 3.85 | CASES PRODUCED 361 |