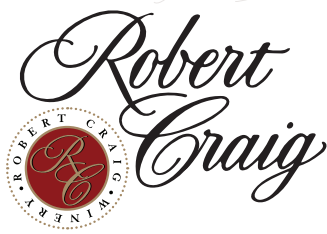


Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2017 HOWELL MOUNTAIN CÔTE DE CRAIG



Robert Craig Winery's homage to the great Syrah-based wines of the "Roasted Slope" or Côte-Rotie in the Rhône Valley took a turn to southern Rhône in the 2017 vintage with the blend increasing slightly in Grenache. There is not a more perfect place in California to grow Syrah and Grenache than the summit of Howell Mountain. The rocky soils that gather heat from the high altitude sunlight and retain warmth through the evening, coupled with lower daytime temperatures than on the valley floor, make for extended hang time, ripe tannins, classic structure and explosive flavors.

The classic 2017 vintage on Howell Mountain was low-yielding in general, and our Grenache and Syrah crops on Candlestick Ridge Vineyard were particularly tiny and intense. We were able to produce less than 80 cases in the 2017 vintage of this singular wine. Our 2017 Côte de Craig displays black fruit with all of the smoke, pepper, mineral and dark mountain floral components that one would expect from a top flight wine from the Rhône Valley.

VINEYARD

- 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

- 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.

BLEND 69% Grenache, 31% Syrah	ALCOHOL 14.8%
HARVEST DATES 9/22/2017 - 10/13/2017	BARREL AGING 18 months in French oak, 70% new
AVERAGE SUGAR 24.6° Brix	BOTTLED 5/1/2019
TA 5.8g/L	CASES PRODUCED 77
PH 3.75	