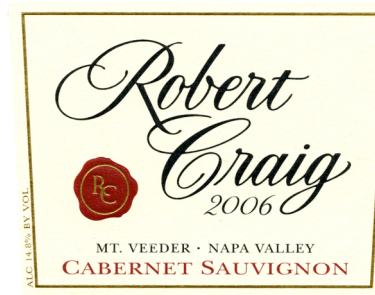


2006
Mt. Veeder
Napa Valley
Cabernet Sauvignon

Blend: 81% Cabernet Sauvignon,
19% Merlot

Total Production: 1700 cases



WINEMAKER NOTES The 2006 Mt. Veeder Cabernet Sauvignon is everything that you've always loved in Robert Craig's mountain Cabernets, only more of it! Unfiltered and unfinned, this wine approaches perfection in its full, rich palette of bright flavors wrapped around a core of velvety tannins that provide impressive structure, weight and complexity.

VINEYARD CHARACTERISTICS This single-vineyard source that Robert Craig helped to plant in 1990 is located at 1800 feet along the mountain's summit. The steep contours of this 26-acre site offer quintessential Mt. Veeder terrain with multiple hillside exposures and changes in elevation. The resulting microclimates create varied weather patterns which influence grape development and ripening. The well-drained sandstone and blue shale soils provide an ideal foundation for growing small, concentrated berries. Each vineyard block is managed separately and grapes are picked in small quantities over several weeks to insure perfect ripeness. Our barrel management program matches these small lots with French oak from a variety of forest sources and toasting levels.

TASTING NOTES *Aroma:* Forward, concentrated aromas of blackberry and black currant, followed by chocolate truffle, vanilla nut and cream. *Flavors:* Deep, succulent Mt. Veeder fruit drives this Cabernet, underlain with signature black currant, pencil lead, cocoa, cedar and spicy mineral notes. Tannins are refined and supple, adding weight to the mid-palate. *Finish:* Goes on and on. Generous berry flavors build in intensity, melding with a band of refined, polished tannins.

WINE INFORMATION *Harvest dates:* October 9 – October 28
Average sugar: 25.6° Brix
TA: .58; *pH:* 3.79; *Alcohol:* 14.9%
Barrel Aging: 20 months in Chateau-style French oak, 80% new and 20% second year, Unfiltered and unfinned.
Bottling Date: July 2008
Price: California suggested retail price is \$70 per bottle.
Release Date: September 2009