

Cabernet Sauvignon  
ELEVATED™



ROBERT CRAIG WINERY

## 2015 SPRING MOUNTAIN CABERNET SAUVIGNON

75% Cabernet Sauvignon, 18% Cabernet Franc, 7% Petit Verdot

### KEY POINTS

- Our Spring Mountain Cabernet displays the mountain's special blue notes – blueberry, boysenberry and exotic plum fruits – that are so distinctive to Cabernets grown on its slopes.
- We are fortunate to obtain a tiny amount of this exquisite fruit to create a wine with great weight, structure and velvety texture.
- The Crowley vineyard overlooks St. Helena from its perch at 2000 feet; rocky volcanic soil, varied hillside exposures, and moderate climate produce densely concentrated winegrapes.
- The mountain is cooled by afternoon breezes from the nearby Pacific Ocean, creating moderate daytime temperatures and cooler nights that allow grapes to ripen slowly without pushing high alcohol and sugars.

### 2015 VINTAGE NOTES

- After three abundant, mild harvests in a row, the 2015 kicked off with unseasonably warm temperatures, resulting in early budbreak and bloom.
- Colder temperatures in May (the peak of bloom) caused some uneven fruit set which ultimately resulted in a smaller crop compared to previous years.
- Harvest was one of the earliest on record on the valley floor. The ongoing drought continued to be a concern, though Napa Valley received 75% of normal rainfall.

“2015 Cabernet Sauvignon Spring Mountain offers a classic Mountain fruit profile with its complex aromatics and fresh, focused, chiseled and structured style on the palate. Mulberries, incense, exotic flowers, and spice all leap from the glass of this inky colored Cabernet Sauvignon, and it's medium to full-bodied, structured and vibrant on the palate. Brought up in 80% new French oak, it has loads of potential but needs 2-4 years of bottle age.”

JEB DUNNUCK, [JEBDUNNUCK.COM](http://JEBDUNNUCK.COM) (12/29/17)

**BLEND:** 75% Cabernet Sauvignon, 18% Cabernet Franc, 7% Petit Verdot

**HARVEST DATES:** September 22-30, 2015

**AVERAGE SUGAR:** 26.2° Brix | **TA:** 6.5g/L | **PH:** 3.64 | **ALCOHOL:** 15.22%

**BARREL AGING:** 18 mo. Chateau-style French oak; 80% new/20% 2nd yr. Unfiltered & unfined.

**BOTTLING DATE:** April 27, 2017 | **CASES PRODUCED:** 883 | **PRICE:** CA SRP \$90.00



For more information, call Adam Glatt 707.337.5643 | [Adam@robertcraigwine.com](mailto:Adam@robertcraigwine.com) | [robertcraigwine.com](http://robertcraigwine.com)