



2000 Robert Craig

Affinity

Bordeaux-style

Cabernet Sauvignon

Blend

Winemaker
Notes

The 2000 Robert Craig *Affinity* benefited from a long, luxurious growing season, which allowed the winegrapes to develop dark, rich flavors and round, ripe tannins. Winegrapes from our estate vineyard in the Coombsville region of Napa Valley, which are the foundation for this Bordeaux-style blend, especially benefited from extended “hang time” to reach optimum maturity. The result is a concentrated, elegant Cabernet, offering multi-tiered layers of flavors.

The *Affinity* blend marries Cabernet Sauvignon from our Coombsville estate with exceptional Cabernet, Merlot and Cabernet Franc grapes from Rutherford, Oakville and Carneros vineyard sources.

Tasting
Notes

Aroma: Enticing bouquet of sweet black cherry and ripe boysenberry surrounded by subtle hints of mocha, violet and spice. *Flavors:* Intense and complex flavor profile spotlights black cherry and boysenberry interwoven with mineral notes, fresh herbs and tea. *Finish:* Flavors continue to unfold with dark fruit, mocha, earth, and sweet oak predominating. *General:* Full-bodied yet elegant, this luscious, finely-textured wine offers mouth-filling fruit, round tannins and excellent structure for aging.

Wine
Information

Harvest dates: September 20 – October 21

Average sugar: 24.9 Brix

TA: .59

pH: 3.67

Alcohol: 14.1%

Barrel Aging: 18 months, using both French and American barrels

Blend: 76% Cabernet Sauvignon, 22% Merlot, 2% Cabernet Franc

Bottling Date May 2002

Total Production: 3500 cases

Price: California suggested retail price is \$48.00 per bottle.

Release date: March 2003