



1999 Robert Craig

Affinity

Bordeaux-style

Cabernet Sauvignon

Blend

Winemaker Notes The 1999 vintage is a quintessential Robert Craig *Affinity* – ripe and juicy with deep, dark fruit, silky texture, and integrated soft tannins. During 1999, we enjoyed ideal growing conditions, beginning with a pleasant spring and following through to a long Indian summer, which allowed the grapes to fully ripen and produced berries with intense flavors.

The foundation of the *Affinity* blend is Cabernet Sauvignon from our estate vineyard located in the eastern Combsville region of Napa Valley. The 1999 blend marries this estate fruit with exceptional Cabernet, Merlot and Cabernet Franc grapes from Rutherford, Oakville and Carneros vineyard sources.

Tasting Notes *Aroma:* Deep, intense aromas of black cherry and ripe plum with hints of clove, brown sugar and cocoa, followed by subtle floral notes and sweet oak. *Flavors:* A solid band of complex, mouth-filling flavors reveals a powerful core of wild berry and black cherry surrounded by subtle sage, rosemary and tea. *Finish:* Well-integrated oak pulls through to a long, lush finish, in which cherry and raspberry fruit predominate, interwoven with hints of vanilla bean, maple, and cocoa. *General:* Full-bodied, balanced and elegant; a complex, finely-textured wine which rewards with layers of flavors. A pleasure to drink today, offering all the benefits of further aging.

Wine

Information

Harvest dates: October

Average sugar: 25.1 Brix

TA: .52

pH: 3.62

Alcohol: 13.60%

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

Blend: 77% Cabernet Sauvignon, 18% Merlot, 5% Cabernet Franc

Bottling Date: April 2001

Total Production: 2500 cases

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

Release date: March 20, 200