



## 2005 Robert Craig

### *Affinity*

Napa Valley • Cabernet Sauvignon

Bordeaux-Style Blend

*Blend:* 76% Cabernet Sauvignon, 18% Merlot, 5% Cabernet Franc, 1% Petit Verdot

*Total Production:* 5600 cases

#### Winemaker

##### Notes

The 2005 vintage Affinity is a classic Napa Valley hillside Cabernet with pure dark fruit and broad, silky tannins that are beautifully integrated from the first aromas to a long finish that leaves you wanting more. This is a complex, supple and stylish wine that reinforces Affinity's standing as a premier Napa Valley Bordeaux blend.

#### Vineyard

##### Sources

Affinity's distinctive character begins in the vineyards and ends when the perfect blend for that vintage is in the bottle. Our exceptional vineyard sources give us an appealing palette of flavors and textures with which to create the master blend. The foundation for Affinity is Robert Craig's estate vineyard and an adjoining property to the south of the Stag's Leap district, in the southeastern foothills of Mt. George. This cooler Bordeaux-like climate area, known as Tulocay, supplies bright, distinctive black-red Cabernet fruit with hints of currants and violet notes. Cabernet from warmer upvalley vineyards adds more dense black fruit, structure and complexity, while Carneros Merlot contributes supple tannins and mouthfilling mid-palate flavors. Cabernet Franc and Petit Verdot generate fragrant aromas of clove and spice, and cassis and bright berry in the flavor and finish

#### Tasting

##### Notes

*Aroma:* Dark berries and black cherry predominate, underlain with pure Napa Valley cassis and lovely notes of lavender, violets, anise and sweet spices. *Flavors:* A balanced entry of dark fruit and fine-grained tannin carries into the mid-palate, enlivened by more black currant liqueur, violets and sweet spice box. *Finish:* Concentrated fruit flavors are bolstered by juicy tannins to create a complex, long-lived finish. *General:* A rich, multi-layered Cabernet that balances power with finesse.

#### Wine

##### Information

*Harvest dates:* September 25 – October 26

*Average sugar:* 25.6 Brix

*TA:* .56

*pH:* 3.82

*Alcohol:* 14.8%

*Barrel Aging:* 20 months in French oak

*Bottling Date:* July 2007

*Price:* California suggested retail price is \$50.00 per bottle.