



2005 Robert Craig Mt. Veeder • Napa Valley Cabernet Sauvignon

Blend 85% Cabernet Sauvignon, 12% Merlot, 3% Cabernet Franc
Only 1320 cases produced

Winemaker Notes

Everything is in place for a superlative 2005 vintage: a core of deep, dark mountain fruit contained within a powerful tannin structure, conveying great balance and integration for so young a wine. This Cabernet embodies the essence of Mt. Veeder in its concentrated blackberry, black cherry and cassis flavors, interwoven with cocoa and cedar. The underlying mountain tannins are fine-grained and supple, promising even better things to come.

Vineyard Characteristics

This single-vineyard source that Robert Craig helped to plant in 1990 is located at 1800 feet along the mountain's summit in southwestern Napa Valley. The contours of this 26-acre site offer quintessential Mt. Veeder terrain, with multiple hillside exposures and changes in elevation of up to 400 feet. 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 over several weeks to insure perfect ripeness. Yield averages 1 to 3 tons per acre. Individual vineyard lots remain separate throughout barrel fermentation, with the master blend crafted from optimum barrel selection.

Tasting Notes

Aroma: A focused nose of deep blackberry and cassis, laced with white chocolate, a touch of anise, smoky cedar and tobacco. **Flavors:** Mouth-filling mountain fruit and cassis predominate, underlain with mocha, bay leaf and licorice. **Finish:** The full palette of Mt. Veeder flavors carries through on a long finish, bringing forth more dark fruit, supple tannins and notes of tobacco and vanilla. **General:** A powerful, balanced and complex wine with well-integrated, ripe tannins. Decanting recommended.

Wine Information

Harvest dates: October 3 – November 1

Average sugar: 25.2° Brix

TA: .64

pH: 3.71

Alcohol: 14.9%

Barrel Aging: 19 months in Chateau-style French oak, 80% new and 20% second year

Bottling Date: June 2007

Price: California suggested retail price is \$70.00 per bottle.

Release Date: September 2008