



2007 Robert Craig Mt. George • Napa Valley Cuvee

Blend: 65% Cabernet Sauvignon, 30% Cabernet Franc, 5% Merlot

Only 410 cases produced

Winemaker Notes

Our 2007 Mt. George Cuvee comes from the same estate vineyard in the Mt. George foothills used for Affinity, our flagship Bordeaux-style Cabernet. Made to the same high standards as Affinity, this Left-Bank inspired blend is crafted from very small quantities of the best juice remaining after the Affinity blend components are selected. These choice lots are aged in French oak for added texture, refinement and complexity.

Each year, the Cuvee varies according to the blending program. The 2007 vintage is a very polished offering, showcasing abundant, bright red fruit, supple tannins and great mouthfeel. Arguably one of Napa Valley's best \$30 Cabernets, this is our "Monday-Thursday wine," to be enjoyed with friends and family -- the perfect choice for all occasions.

Vineyard Characteristics

Our estate vineyard is located to the south of the Stag's Leap district in the southeastern Mt. George foothills of Napa Valley. This area produces a Cabernet that is similar to the Left Bank region of Bordeaux – yet is very unique in its own right. The gravely, well-drained soils and moderate climate are ideal for growing the classic Bordeaux varietals – Cabernet Sauvignon, Cabernet Franc and Merlot – giving us small, intensely flavored berries.

Tasting Notes

Aroma: Perfumed bouquet of dark red fruit, vanilla and roasted coffee, with subtle floral notes. *Flavors:* A well-balanced entry of fresh, lush red cherry and cassis, followed by warm spice and café mocha. *Finish:* Rich fruit flavors pour through the finish, wrapped in silky tannins, leaving a parting touch of pure, dark cassis.

Wine Information

Harvest dates: Sept. 20 – Oct. 25

Average sugar: 24.7° Brix

TA: .57

pH: 3.92

Alcohol: 14.1%

Barrel Aging: 9 months in Chateau-style French oak, 70% new, 30% 2nd yr.

Bottling Date: July 2008

Price: California suggested retail price is \$30.00 per bottle.

Release Date: April 2009