



2010 Mt. Veeder Cabernet Sauvignon

Blend: 94% Cabernet Sauvignon, 6% Merlot

Only 1050 cases produced

WINEMAKER NOTES

Mount Veeder is arguably Robert Craig's favorite appellation, where he first discovered the glories of high-altitude viticulture and translated that knowledge into decades of long-lived, delicious Cabernets. The 2010 vintage is one of the best to come along and is especially dark and brooding, exhibiting the unique Mount Veeder terroir in its palette of black fruits and fine-grained tannins.

VINEYARD CHARACTERISTICS

In 1990, Robert Craig served as consultant for a 26-acre vineyard being planted atop Mount Veeder. Located at 1800 feet, Pym Rae is among the highest vineyards in the AVA and is distinguished by the distinctive blue shale that underlies its shallow sandstone soils. Since 1993, the grapes have produced Robert Craig Mount Veeder Cabernets of great depth and longevity. Average yield is 2.4 tons/acre.

TASTING NOTES

Aroma: Luscious fruit is upfront, presenting rich blackberry, hints of blueberry and black currant, along with chocolate, anisette and smoke.

Flavors: Classic Mount Veeder character, with a deep reservoir of black fruit that expands into dark cacao, cassis, vanilla and licorice, followed by earthy notes and a bracing minerality.

Finish: Flavors broaden on the mid-palate, underscored by mouthcoating tannins that support and lift the finish.

General: Delicious upon release, this is a highly structured, balanced wine with exceptional aging potential. Decanting recommended.

WINE INFORMATION

Harvest dates: Oct. 18 – Nov. 12

Average sugar: 24.9° Brix

TA: 6.2 g/L | pH: 3.74

Alcohol: 14.8%

Barrel Aging: 18 months in Chateau-style French oak; 75% new & 25% 2nd year. Unfiltered and unfined.

Bottling Date: April 2012

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

