



2002 Robert Craig

Affinity

Napa Valley • Cabernet Sauvignon
Bordeaux-Style Blend

Blend: 77% Cabernet Sauvignon, 20% Merlot, 2% Cabernet Franc, 1% Petit Verdot
Total Production: 3543 cases

Winemaker Notes

Affinity is an elegant, complex blend of Bordeaux varietals that showcases grapes from exceptional appellations along the Napa Valley foothills. The 2002 vintage integrates rich, concentrated Cabernet from Robert Craig's estate vineyard in the eastern Coombsville (Tulocay) hills with bold Merlot from Carneros to add great acidity, while bright cherry aromas and complex structure are contributed by the Rutherford and Oakville appellations.

A true example of the winemaker's art, the Affinity blend is renowned for its dark fruit, multiple layers of flavors and round, ripe tannins that are delicious and inviting when the wine is youthful, while providing ample structure for long-term aging.

Tasting Notes

Aroma: Abundant blackberry bouquet enlivened with cocoa and earth notes, sweet herbs (sage) and clove. Offers the promise of deep fruit and further complexity. *Flavors:* Concentrated fruit is at the core of this Cabernet blend, with lush blackberry and plum at the forefront, followed by black cherry, mocha and lively spice as the flavors lengthen on the palate. *Finish:* Rich, dark essence of black and red fruit continues on the finish, enhanced by touches of cocoa, coffee, sage and clove. *General:* Elegant, finely textured tannins create the structure for a rich, multi-layered Cabernet that balances power with finesse.

Wine Information

Winemaker: Chad Alexander

Harvest dates: September 26 – October 27

Average sugar: 25.3 Brix

TA: .59

pH: 3.61

Alcohol: 14.2%

Barrel Aging: 19 months in French oak

Bottling Date: July 2004

Price: California suggested retail price is \$40.00 per bottle.

Release date: April 2005