



## 2004 Robert Craig Mt. Veeder • Napa Valley Cabernet Sauvignon

Blend 92% Cabernet Sauvignon, 6% Merlot, 2% Cabernet Franc  
Only 1665 cases produced

### Winemaker Notes

Our 2004 Mt. Veeder Cabernet Sauvignon distills the essence of this appellation into a powerful and complex wine that emphasizes pure fruit flavors and supple tannins. The distinctive Mt. Veeder presentation of deep black cherry and cassis carries through from first sip to an impressive finish, while round, ripe mountain tannins provide the backbone for cellaring.

### Vineyard Characteristics

This single-vineyard source that Robert Craig helped to plant in 1990 is located at 1800 feet along the mountain's summit. The contours of this 26-acre site offer quintessential Mt. Veeder terrain – complex and challenging, 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 slate 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 lovely bouquet of deep black cherry, cassis and cedar with underlying mountain perfume. *Flavors:* Luscious, pure black cherry and cassis, enhanced with licorice, cocoa, and bay leaf nuances. *Finish:* The expressive “Mt. Veeder” character of dark berry and cassis is long and lingering, backed by supple tannins and notes of tobacco and vanilla. *General:* A complex, inviting, and beautifully balanced wine with pure flavors and a fine tannin structure, exhibiting power and grace.

### Wine Information

*Harvest dates:* September 21 - October 30

*Average sugar:* 25.7° Brix

*TA:* .56

*pH:* 3.76

*Alcohol:* 14.9%

*Barrel Aging* 20 months in Chateau-style French oak, 75% new and 25% second year

*Bottling Date:* July 2006

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

*Release Date:* September 2007