



2012 HOWELL MOUNTAIN CABERNET SAUVIGNON

ABOUT THIS WINE Our Howell Mountain Cabernet Sauvignon is produced each year from our 9.5 acre Estate Vineyard situated along the summit ridge of Howell Mountain at 2300' elevation. The Howell Mountain AVA begins at 1400 feet to include those vineyards that exist above the inversion layer and the fog line. Of all of the vineyards we own and manage, the variation in soils and microclimates within this small property make it the most challenging to farm. The yields are on average a meager 1.8 tons to the acre, but the fruit possesses a rare power and expression of site. Though the tannin structure is off the charts each year in quantity, the tannins are supple and round, allowing a measure of grace in youth for such a long lived wine

VINEYARD Planted in 1997 on 110R rootstock which fares well in stony soils, our estate vineyard is showing the vine maturity in the finished wines. The red volcanic and tufa soils give our Howell Mountain Cabernet a wild, bramble berry character, coupled with touches of warm red stones and spice. Since we are situated right along the summit, the soils are especially shallow, even for Howell Mountain, and the vines must work through the rocky soils to seek moisture. Since 2009 we have been converting the site to cane pruned so that each vine can have an individual plan for the amount of crop it will need to ripen. We call this wine our "blood from the stones" for a reason.

VINTAGE Perhaps the most remarkable feature of the 2012 growing season is that it was entirely unremarkable. None of the rain or frost, or fires, or cool temperatures or tiny yields that 2008, 2009, 2010, and 2011 produced, just ideal conditions and a long, even ripening period. The 2012 vintage Robert Craig Winery Cabernets are able to show their vineyard source in every nuance. A classic year marked by tremendous structure.

SEEK OUT ... if you like the power, structure and precision of Chateau Montrose and Cos D'Estournel, and the wines from Saint Estephe in general.

AVOID ... if you once knew a Sally Estephe, and you weren't particularly impressed by her or any other Estephes.

Blend: 90% Cabernet Sauvignon, 8% Merlot, 2% Petite Verdot
Cases produced: 930
Harvest dates: Sept 30 - Oct 21, 2012
Average sugar: 24.5° Brix
TA: 5.0g/L | pH: 3.87

Alcohol: 14.5%
Barrel Aging: 20 months in Chateau-style
French oak; 80% new. Unfiltered and unfined.
Bottling Date: July 3, 2014
Price: CA SRP \$80.00

