



2012 Mt. George Cuvee

Blend: 50% Cabernet Sauvignon, 44% Merlot,
6% Petit Verdot

Only 413 cases produced

WINEMAKER NOTES

Great wines are all about selection. Most wineries in the Napa Valley and in Bordeaux (notably excepting the producers that must cater to shareholders' expectations) are forced to make hard financial decisions with the gallons of rarefied juice that miss the cut for the estate wines. At Robert Craig Winery, the lots are often worthy of being included in primary cabernet offerings, yet they don't quite fit the blend. It's sometimes too much Cabernet from one block, or too much Cabernet Franc (or Merlot, or Petit Verdot) than we need for the blend. Rather than sell these excellent wine lots to a competitor, we chose to do something for ourselves and our best customers: we blend up a delicious salute to Bordeaux. Sometimes Left Bank, sometimes Right Bank, Mt. George Cuvee won't break your piggy bank. Don't let the less expensive glass and the screw cap fool you, this is a major league wine and our first vintage, 2005, is doing beautifully in the cellar.

VINEYARD CHARACTERISTICS

Our 2012 Mount George Cuvée hails predominately from our Affinity blocks situated among the foothills of mount George in southeastern Napa Valley. Some of the Cabernet franc from mount Veeder and a little petit Verdot from a vineyard farther north have also found their way into the wine. With a little less time in French Oak than our estate offerings, the beauty of the vineyards shines through in the finished wine immediately.

VINTAGE

2012 was an extraordinary vintage for Cabernet family varieties in the Napa Valley. The vintage was marked by early bud break and set with small clusters of intense fruit. The warm fall days helped with even ripeness and made for dark, structured, complex wines, and our Mount George Cuvée was no exception.

SEEK OUT

... if you have yet to light a cigar with a \$100 dollar bill.

AVOID

... you can't remember "lefty loosey, righty tighty."

GEEK INFO

Harvest dates: Oct. 27-29
Average sugar: 25.2° Brix
TA: .58 | pH: 3.72
Alcohol: 14.5%
Barrel Aging: 5 months in French oak, 75% new
Price: California suggested retail price is \$30.00 per bottle

