

Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2015 SPRING MOUNTAIN CABERNET SAUVIGNON

ABOUT THIS WINE Terroir, the French term for a sense of place that establishes a wine's unique identity, is the perfect concept to describe the qualities of Spring Mountain Cabernet Sauvignons. Our Spring Mountain Cabernet displays the mountain's special blue notes — blueberry, boysenberry and exotic plum fruits — that are so distinctive to Cabernet grown on its slopes. We are fortunate to obtain a tiny amount of this exquisite fruit to create a wine with great weight, structure and velvety texture.

VINEYARD The Crowley vineyard is a close fit for our mountain Cabernet portfolio from the highest elevations of Napa Valley. Overlooking St. Helena from its perch at 2,000 feet, this vineyard's rocky volcanic soil, varied hillside exposures, and moderate climate produce densely concentrated winegrapes. The mountain is cooled by afternoon breezes from the nearby Pacific Ocean, creating moderate daytime temperatures and cooler nights that allow grapes to ripen slowly without pushing high alcohol and sugars.

VINTAGE After three abundant, mild harvests in a row, the 2015 kicked off with unseasonably warm temperatures, resulting in early budbreak and bloom. Colder temperatures in May (the peak of bloom) caused some uneven fruit set which ultimately resulted in a smaller crop compared to previous years. Harvest was one of the earliest on record on the valley floor, while mountain fruit lingered on the vine into mid-October. The ongoing drought continued to be a concern, though Napa Valley received 75% of normal rainfall.

The 2015 Spring Mountain Cabernet offers up complex aromas and firm structure, with richly perfumed notes of mulberries, incense, flowers and spice. This inky, elegant wine offers finesse, restraint and intensity, all wrapped into one.

BLEND: 75% Cabernet Sauvignon, 18% Cabernet Franc, 7% Petit Verdot

HARVEST DATES: September 22 - 30, 2015

AVERAGE SUGAR: 26.2° Brix | **TA:** 6.5g/L | **PH:** 3.64 | **ALCOHOL:** 15.22%

BARREL AGING: 18 months in Chateau-style French oak; 80% new & 20% 2nd year. Unfiltered and unfined.

BOTTLING DATE: April 27, 2017

CASES PRODUCED: 833

PRICE: CA SRP \$90.00

