

Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2016 AFFINITY ESTATE CABERNET SAUVIGNON

ABOUT THIS WINE The 2016 Affinity is a 100% estate grown, single vineyard selection from La Londe Vineyard. Our primary mission at Robert Craig Winery is to produce wines that feature pure site expression. The soul of Affinity has always come from La Londe Vineyard. And now, each vintage we seek to capture the essential, focused identity of this extraordinary site.

VINEYARD Just south of Stag's Leap, nestled in Coombsville's Mt. George Foothills on the eastern side of the Napa Valley, our La Londe estate vineyard has produced exceptional Cabernet Sauvignon for our portfolio since Bob Craig purchased the property back in 1993. As a hillside, cane-pruned site that bears just 2.8 tons per acre, the 30-year-old vines allow a rare display of the volcanic, stony soils in the finished wines. Grapes are small, deeply black flavored, and undeniably racy with a big backbone of acidity.

VINTAGE 2016 in Napa Valley was considered an "exceptional vintage," with ideal growing conditions, moderate yields and superb wine quality. The early, moderate weather and lack of significant heat events made for one of the best quality vintages of recent memory. Compared to the previous four vintages, 2016 saw wetter spring soil conditions, requiring careful canopy maintenance. Yields were moderate to below average going into harvest. Tannin quantity was overall slightly low, but tannin quality is excellent.

The 2016 Affinity Cabernet is gorgeous, with up-front ripe and plummy fruit. The older vines at La Londe Vineyard deliver lovely, ripe red cherry and raspberry jam on the palate, with hints of vanilla and sweet spice rounding out this wine's inviting personality. This release shows well upon release — with a beautiful, inherent suppleness — but a year or two (or a decade) of cellar time will help the wine show its best.

BLEND: 77% Cabernet Sauvignon, 8% Petite Verdot, 7% Merlot, 4% Cabernet Franc, 4% Malbec

HARVEST DATES: September 3 - October 11, 2016

AVERAGE SUGAR: 25° Brix | **TA:** 6.1g/L | **PH:** 3.66 | **ALCOHOL:** 15.12%

BARREL AGING: 18 months in Chateau-style French oak; 60% new & 40% 2nd year. Unfiltered and unfinned.

BOTTLING DATE: April 23, 2018

CASES PRODUCED: 3797 | **PRICE:** CA SRP \$70.00

