

*Cabernet Sauvignon*  
**ELEVATED™**



ROBERT CRAIG WINERY

## 2016 “THE STICK” PROPRIETARY RED BLEND

60% Cabernet Sauvignon, 35% Merlot, 5% Malbec

### KEY POINTS

- Grown at 2300' feet of elevation on our Candlestick Ridge Vineyard, acquired in 2015, along the northern summit ridge of Howell Mountain in close proximity to our Winery Estate Vineyard.
- Candlestick Ridge Vineyard is composed of huge boulders and ash-white soil that is volcanic tufa (tuff), and the low nutrient base produces grapes of terrific intensity.
- “The Stick” was so-named after our winery’s internal name for the vineyard. Also, in a world of carrots and sticks, the stick represents the discipline. The Cabernet and Merlot are powerful, tannic and dense, while the Malbec helps to unlock the wine.
- “The Stick” as a wine is an utter representation of a unique terroir on the northern outpost of Howell Mountain. The shallow soils and windy conditions produce deep, black, structured wines with great length and balance. Not for the faint of heart.

### 2016 VINTAGE NOTES

- 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 Cabernet Sauvignon The Stick, a Cabernet Sauvignon/Merlot blend with a dollop of Malbec, is dense, powerful and super-concentrated. The unctuous, flamboyant style stands apart from the rest of the other wines in this range....The blackberry jam, bittersweet chocolate, sweet oak and spice flavors offer tons of richness and pure power...”

**ANTONIO GALLONI, VINOUS** (DECEMBER 14, 2018)

**HARVEST DATES:** September 16-October 1, 2016

**AVERAGE SUGAR:** 25.1° Brix | **TA:** 6.3g/L | **PH:** 3.73 | **ALCOHOL** 14.8%

**BARREL AGING:** 18 mo. Chateau-style French oak; 75% new. Unfiltered & unfined.

**CASES PRODUCED:** 497

**PRICE:** CA SRP \$150.00

