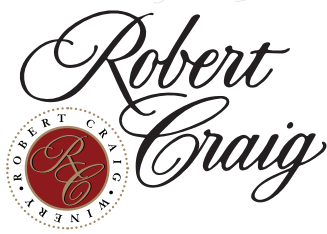
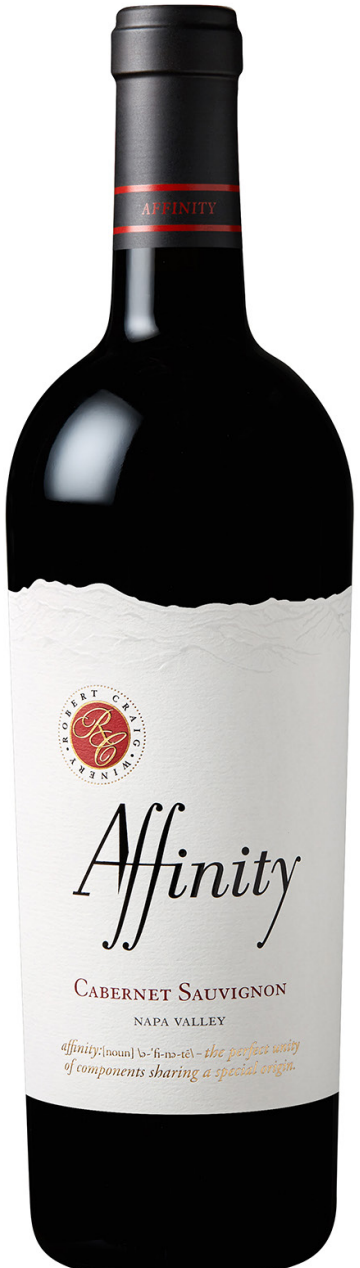


Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2018 AFFINITY ESTATE CABERNET SAUVIGNON



The 2018 Affinity is a 100% estate grown, single vineyard selection from La Londe Vineyard in Coombsville's Mt. George Foothills just south of Stag's Leap. Our primary mission at Robert Craig Winery is to produce wines that feature pure site expression, and the soul of Affinity has always come from La Londe Vineyard, where the vines struggle in stony soils to yield a tiny 3.5 tons per acre with tremendous focus and intensity.

The 2018 edition of Affinity is dark black with pure cassis and espresso bean coming through the wine, which remains supple despite the high tannin count. The additional Bordeaux varieties help the Cabernet to unlock and show itself fully. As always, our Affinity Cabernet represents one of the single best bargains for collectible, age worthy Napa Valley Cabernet.

VINEYARD

- Just south of Stag's Leap, nestled in Coombsville's Mt. George Foothills on the eastern side of the Napa Valley
- La Londe estate vineyard has produced exceptional Cabernet Sauvignon for our portfolio since Bob Craig purchased the property in 1993
- The hillside, cane-pruned site bears just 3.5 tons per acre
- 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

- The 2018 vintage kicked off with heavy winter rains and record rainfall
- Budbreak and bloom arrived right on time
- A cool spring and summer pushed harvest well into September & October
- Overall, the vintage was marked with exceptional quality and increased yields in the Napa Valley in general.
- With several pruning passes to ensure fruit intensity, from mountain to valley vineyards throughout Napa, quality was very good.

BLEND 83% Cabernet Sauvignon, 9% Merlot, 5% Petit Verdot, 2% Cabernet Franc & 1% Malbec	BARREL AGING 18 mo. French oak; 75% new/40% 2nd yr. Unfiltered & unfined.
HARVEST DATE October 24, 2018	BOTTLING DATE May 11, 2020
AVERAGE SUGAR 25° Brix	CASES PRODUCED 3288
TA 6.0g/L PH 3.67 ALCOHOL 14.79%	PRICE CA SRP \$70.00