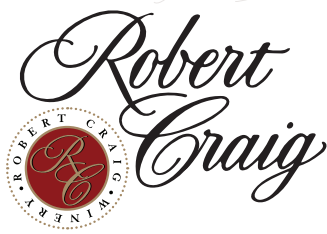


Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2018 HOWELL MOUNTAIN CABERNET SAUVIGNON

This wine comes primarily from our 9.5-acre Winery Estate Vineyard, with the addition of old vine lots from Candlestick Ridge Vineyard. Both vineyards sit at 2400' along the summit ridge. The Howell Mountain AVA begins at 1400 feet and includes vineyards that sit above the inversion layer and fog line. Considered our flagship release, the Howell Mountain Cabernet is the defining wine of our portfolio—a rare and extraordinary bottling from a superb vineyard. Though the tannin structure is off the charts each year, the tannins are supple and round, allowing a measure of grace in youth for such a long lived wine.

This vintage shows the typical thorny stem fruit that is a Howell Mountain hallmark. Deep, dark nuances of iron, graphite and crushed rock dance around the core of black fruit that coat the palate. The 2018 exhibits the racy energy of the vintage in every way, and this wine should easily cella for decades despite the balance that makes it possible to enjoy while young.



VINEYARDS

- Winery Estate Vineyard | 2300' Elevation
- Planted in 1997 on 110R rootstock; red volcanic & tufa soils
 - Yields average a meager 1.8 tons/acre giving fruit a rare power and expression of site
 - Soils are especially shallow, even for Howell Mountain
- Candlestick Ridge Estate Vineyard | 2250' Elevation
- Pure, white volcanic tufa soils provide excellent drainage while ensuring low yields and deeply flavored wine grapes

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 90% Cabernet Sauvignon, 9% Malbec, 1% Merlot	ALCOHOL 14.75%
HARVEST DATES 9/12/2018 - 10/9/2018	BARREL AGING 18 mo. French oak; 65% new/35% 2nd yr. Unfiltered & unfined.
AVERAGE SUGAR 25.4° Brix	BOTTLING DATE May 7, 2020
TA 5.9g/L PH 3.71	CASES PRODUCED 1989
	PRICE CA SRP \$110.00