

ROBERT CRAIG WINERY

## 2013 HOWELL MOUNTAIN CABERNET SAUVIGNON

ABOUT THIS WINE This wine is produced from our 9.5-acre estate vineyard, perched along the summit ridge of Howell Mountain at 2300'. 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 wine 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

VINEYARD Planted in 1997 on 110R rootstock which fares well in stony soils, our estate vineyard is showing the vine maturity in the finished wines. The red volcanic and tufa soils give this Cabernet a wild, bramble berry character, coupled with touches of warm red stones and spice. Of all of the vineyards we own and manage, the variation in soils and microclimates within this small property make it the most challenging to farm. The yields are on average a meager 1.8 tons to the acre, but the fruit possesses a rare power and expression of site. Soils are especially shallow, even for Howell Mountain, and the vines must work through the rocky soils to seek moisture. Since 2009 we have been converting the site to cane pruned so that each vine can have an individual plan for the amount of crop it will need to ripen. We call this wine our "blood from the stones" for a reason.

VINTAGE Without doubt the 2013 vintage is one of the finest in recent memory and possibly one of the finest in the history of winegrowing in the Napa Valley. Only time will tell. Whereas the 2012 and 2013 vintages were marked with large yield increases on valley floor vineyards in Napa, our hillside and mountain properties were actually less abundant than average in overall tons. Along with terrific color and density in the 2013 wines, the acid and tannin structure were also exceptional making for wines that are balanced and layered without being overripe or fat. 2013 is truly a vintage to celebrate.

BLEND: 88% Cabernet Sauvignon, 12% Merlot HARVEST DATES: September 22 - October 15, 2013

AVERAGE SUGAR: 26.1° Brix | TA: 6.0g/L | PH: 3.75 | ALCOHOL: 14.6% BARREL AGING: 18 months in Chateau-style French oak; 80% new & 20%

2nd year. Unfiltered and unfined. BOTTLING DATE: April 30, 2015

cases produced: 936 price: CA SRP \$90.00

