

Cabernet Sauvignon
ELEVATED™



ROBERT CRAIG WINERY

2013 AFFINITY ESTATE CABERNET SAUVIGNON

ABOUT THIS WINE The 2013 vintage marks our 20th anniversary of producing Affinity Cabernet Sauvignon. It is also our first vintage of Affinity bottled as a 100% estate grown, single vineyard selection from our La Londe Vineyard. Our primary mission at Robert Craig Winery is to produce wines that feature pure site expression. While the soul of Affinity has always come from La Londe Vineyard, we are now able to capture the essential, focused identity of this extraordinary site.

VINEYARD Just south of Stag's Leap, nestled in the 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 red flavored, and undeniably racy with a big backbone of acidity. Despite an inherent suppleness, the 2013 Affinity Cabernet will cellar easily for decades to come.

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 was also exceptional making for wines that are balanced and layered without being overripe or fat. 2013 is truly a vintage to celebrate.

Revealing the pure pedigree of La Londe Vineyard, the 2013 Affinity is denser and more intense than previous vintages, with supple dark red plum, tobacco and spice.

BLEND: 80% Cabernet Sauvignon, 10% Merlot, 5% Petit Verdot, 4% Malbec, 1% Cabernet Franc

HARVEST DATES: September 17 - October 22, 2013

AVERAGE SUGAR: 25.5° Brix | **TA:** 6.3g/L | **ph:** 3.63 | **ALCOHOL:** 14.8%

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

BOTTLING DATE: May 23, 2015

CASES PRODUCED: 4500

PRICE: CA SRP \$70.00

