

STAGLIN

FAMILY VINEYARD

2006 SALUS ESTATE CABERNET SAUVIGNON

<i>Release Date</i>	March 1, 2009
<i>Harvest Dates</i>	September 27—October 31, 2006
<i>Barrel Aging</i>	22 Months
<i>Oak</i>	100% French, 90% new, 10% used
<i>Blend</i>	100% Cabernet Sauvignon,
<i>Alcohol</i>	14.9%

Winemaker Tasting Notes

The 2006 growing season was defined by a very wet winter rain season, a late bud break, and despite the one colossal heat-wave in mid-July, generally moderate temperatures throughout. These conditions provided ample hang time that allowed for even ripening, intense flavors and rich tannins that developed prior to and in conjunction with sugar accumulation resulting in wines of exquisite balance.

Opening with a profuse nose reminiscent of a plum, blackberry compote spiced with anise, pencil shavings, freshly tilled soil and a whiff of menthol, the wine enters the palate with a salvo of Marasca cherries and black currants. It melts into a mid-palate rich with ripe plums, blackberries and five-spice macerated black cherries culminating in a finish of dark chocolate coated blueberries lengthened by supple, velvety, mouth coating tannins. This wine is drinking frightfully well now and should continue to do so for many more years to come.

Profits from the sale of each bottle of Salus wine support mental health research.

