

STAGLIN

FAMILY VINEYARD

2007 SALUS ESTATE CABERNET SAUVIGNON

<i>Release Date</i>	March 1, 2010
<i>Harvest Dates</i>	September 11—October 9, 2007
<i>Barrel Aging</i>	22 Months
<i>Oak</i>	100% French, 95% new, 5% used
<i>Blend</i>	86% Cabernet Sauvignon, 14% Merlot
<i>Alcohol</i>	14.9%

Winemaker Tasting Notes

The 2007 growing season can be characterized as dry, early and light – the winter rainy season was short, bud-break was early, the growing season was consistent and on the warm side with a significant heat-wave in late August just prior to harvest, resulting in a small crop that produced intensely flavored fruit with great color, intense flavors and substantial extract.

A blast of vanilla and menthol-infused boysenberries erupts from the glass, teased by high-toned floral notes and a faint whiff of smoke. The lush entry is dripping with blackberries and ripe raspberries, followed by a mid palate rich with milk chocolate-covered black currants and plums mixed with hints of coffee, pomegranate, fresh tobacco and cardamom. Lush, sweet tannins build in the exit and pull the fruity core of this wine through to a lengthy and pleasant finish. It's hard to imagine this wine getting more enjoyable, but I believe it should pick up even more palate weight with an additional year or two in bottle and continue to give pleasure for quite a while.

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

