

STAGLIN

FAMILY VINEYARD

2009 SALUS ESTATE CABERNET SAUVIGNON

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2012
<i>Harvest Dates</i>	September 24—October 23, 2009
<i>Barrel Aging</i>	21 Months
<i>Oak</i>	100% French, 93% new, 7% used
<i>Blend</i>	78% Cabernet Sauvignon, 12% Cabernet Franc, 8% Petit Verdot, 2% Merlot
<i>Alcohol</i>	14.9%

Winemaker Tasting Notes

The 2009 season might be remembered as a mellow, easy, almost perfect year that avoided any extremity. A relatively mild, slightly dry winter was followed by heavier late winter/early spring rains, allowing us to minimize irrigation and balance vine stress. Small heat waves and rainstorms in May and June caused some shatter, naturally limiting yields and allowing the vines to focus their ripening energy on the clusters that remained. The absence of the usual late-August heat wave allowed the grapes to continue ripening evenly without undue pressure or stress, developing ripe and mature flavors without excessive sugar accumulation. Brilliant weather continued in September and early October, allowing us to harvest most of our fruit prior to rains that fell later in the month.

The 2009 Salus is a multifaceted wine that exhibits a beautiful interplay between the fresh and the savory, simultaneously displaying prominent lifted and grounded components. A nose of black cherries, pomegranate and cassis spiced by cardamom, a pinch of white pepper and wood shavings fills the glass. The smooth yet lively palate of black raspberries and cinnamon inflected plums is deepened by notes of dark chocolate, forest floor and a hint of miso. The seamless exit leads to a polished finish of fine-grained tannins with a refreshing lift of acidity. A beautiful wine that is drinking delightfully well now, this complex blend will develop additional layers if given a bit more time to integrate and evolve.

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

