

STAGLIN

FAMILY VINEYARD

2011 SALUS ESTATE CABERNET SAUVIGNON

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2014
<i>Harvest Dates</i>	October 16 - October 31, 2010
<i>Barrel Aging</i>	24 Months
<i>Oak</i>	100% French, 85% new, 15% used
<i>Blend</i>	93% Cabernet Sauvignon, 7% Cabernet Franc
<i>Alcohol</i>	14.0%

Winemaker Tasting Notes

As a whole, the 2011 growing season was cool and moderate with gobs of sunshine and minimal fog throughout the summer. It started as one of the wettest and longest lasting winters of recent times with treacherous conditions during flowering which naturally limited set and significantly reduced yields. After some unseasonably late rains, a beneficially dry and fog free pattern established itself allowing the vines long, sunlit days to ripen and mature the fruit at lower levels of sugar and higher levels of acid resulting in fresh and expressive wines.

The evocatively dark hued 2011 Salus Cabernet Sauvignon has an animated, high-toned nose of red currants and blackberries deepened by notes of menthol laden lavender, loose tobacco and raw cedar. The seamless palate of wild cherries, Arctic raspberries and black currants reveals spicy layers of Bay leaf, cinnamon and spearmint that give lift to an elegantly balanced exit of subtle, fine-grained tannins that are enlivened by refreshing acidity. This supple and silky wine drinks well now but should reward a little cellar time with additional roundness and complexity.

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

