

STAGLIN

FAMILY VINEYARD

2013 SALUS CABERNET SAUVIGNON

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2016
<i>Harvest Dates</i>	September 17th - October 18th, 2013
<i>Barrel Aging</i>	19 Months
<i>Oak</i>	100% French, 90% new, 10% used
<i>Blend</i>	98% Cabernet Sauvignon, 2% Cabernet Franc
<i>Alcohol</i>	14.9%

Winemaker Tasting Notes

Simply put, the 2013 growing season was spectacular. An early bud break was followed by an extended stretch of warm weather that promoted rapid early season development while the dry conditions limited vigor in the vines. Nearly ideal conditions during flowering resulted in a great fruit set. Very warm and dry weather continued through the late spring and into the early summer establishing compact vines. And just when we began to have a few concerns about the extended stretch of warm weather, daytime temps came down a bit starting in the midsummer almost as if we ordered them, nicely slowing down ripening and allowing flavors to develop more deeply. These spectacular conditions continued through the end of the summer and deep into the autumn, allowing us to pick each batch of fruit at optimal maturity over the course of several weeks.

Intensely dark, black fruits fill the glass with the blackberry, blackcurrant, boysenberry and ripe Damson plum taking center stage. Unctuous and resinous, the complex notes of leather, coffee extract, cocoa liquor and crushed rocks are given lift and lightness by an integrated essence of camphor, anise and potpourri. While the palate is initially a bit compact and focused, it quickly blossoms into a wonderfully mouth coating elixir with a fine-grained structure and a lively, granular texture that keeps on keeping on. This 2013 Salus Cabernet Sauvignon is at present a big, structured and tightly wrapped wine that will give and grow when given time and air.

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

