

# STAGLIN

FAMILY VINEYARD

## 2008 SALUS CABERNET SAUVIGNON

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2011
<i>Harvest Dates</i>	September 12—October 20, 2008
<i>Barrel Aging</i>	21 Months
<i>Oak</i>	100% French, 85% new, 15% used
<i>Blend</i>	95% Cabernet Sauvignon, 5% Merlot
<i>Alcohol</i>	14.9%

### *Winemaker Tasting Notes*



2008 was a challenging yet rewarding year. The winter rains stopped completely after January and set us up for a long dry summer that was preceded by one of the worst frost seasons on record. The lack of rain and the intensity of the frost resulted in a growing season defined by vineyard stress, consistent though not excessive heat and heartbreakingly low yields yet our vineyard crew was able to deftly manage these conditions and provided us with small-berried fruit of great intensity and character.

A brooding nose of loam and graphite framed plum and black raspberry teased and lifted by ethereal notes of menthol and white flower blossoms yields to a balanced palate of mineral infused black cherries and blackcurrants richened by ribbons of semi-sweet chocolate with notes of Chambord liqueur that crescendos in a lengthy and structured finish substantiated by the earthy and animated tannins that mark the vintage. A more powerful Salus than is our norm, the 2008 drinks well and assertively now but will reward another year or two in the cellar and sing for many years to come.

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