

STAGLIN

FAMILY VINEYARD

2012 SALUS CABERNET SAUVIGNON

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2015
<i>Harvest Dates</i>	October 3rd - 26th, 2012
<i>Barrel Aging</i>	20 Months
<i>Oak</i>	100% French, 92% new, 8% used
<i>Blend</i>	98% Cabernet Sauvignon, 1% Cabernet Franc, 1% Petit Verdot
<i>Alcohol</i>	14.9%

Winemaker Tasting Notes

The ideal 2012 growing season was classic Napa Valley – great conditions during budbreak through flowering got things off to a great start followed by a Goldilocks summer of “just right” days and cool, foggy nights. A nice warmer stretch from late July through mid August helped ripen the ample crop and set-up the near perfect September stretch and October finish that gave the fruit the extended hangtime we were hoping for.

Like the summer of love in a bottle, the 2012 Salus Cabernet Sauvignon is an open and hedonistic wine characterized by generous aromas, flavors and textures. The enveloping and primary aromatics include vibrant raspberry, blueberry and ripe plum saturated in crème de cacao and Chambord liqueur with the slightest uplift of spearmint and nutmeg. The polished and plushly textured palate, like liquid velvet generously endowed with juicy black cherries and ripe blackberries dripping with heady milk chocolate and a dusting of espresso, is deepened with just the slightest dash of tamari. Though this is a wine driven more by plush and satisfying texture than structure, it finishes with wonderfully polished, pillow-y and fine-grained tannins and resonant aftertaste. Delightfully enjoyable now!

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

