

STAGLIN

FAMILY VINEYARD

2020 SALUS CABERNET SAUVIGNON

R u t h e r f o r d , N a p a V a l l e y

<i>Release Date</i>	March 1, 2023
<i>Harvest Dates</i>	October 18th - October 26th
<i>Barrel Aging</i>	21 Months
<i>Oak</i>	100% French, 23% new, 77% used
<i>Blend</i>	93% Cabernet Sauvignon, 5% Petit Verdot, 2% Cabernet Franc
<i>Alcohol</i>	14.9%

Winemaker Tasting Notes



The 2020 growing season commenced with a dry, mild winter resulting in early budbreak. March rain re-invigorated the vines and provided the potential for a small crop of excellent quality. As we welcomed summer, cool nights and foggy mornings compensated for the hot and sun-drenched afternoons. Due to the season's early start the Bordeaux varietals reached maturity in mid-September. We worked around the clock to pick and meticulously sort this fruit over the course of 8 days finishing on September 26th, fortunate to have everything in just one day before the start of the Glass Fire. True to our goals, we forged through the challenging conditions of 2020 to produce beautiful and sound site driven wines showcasing our special vineyard.

Inviting from the start, the dynamic but polished 2020 Salus Cabernet Sauvignon opens with a burst of dark red fruit, sweet damp soil, a taught line of freshness, and pleasing density. Ribbons of warm cedar, subtle menthol, exotic dark chocolate, and fresh earth dance gracefully across the palate with a balanced energy from the lively acidity and refined tannins. The sustained, charming, and fully resolved finish suggest a wine for enjoyment without long cellar aging required.

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