

# STAGLIN

FAMILY VINEYARD

## 2021 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, 2024
<i>Harvest Dates</i>	September 22nd - October 9th 2021
<i>Barrel Aging</i>	21 Months
<i>Oak</i>	100% French, 63% New, 37% used
<i>Blend</i>	99% Cabernet Sauvignon, 1% Cabernet Franc
<i>Alcohol</i>	14.9%

### *Winemaker Tasting Notes*



The low yields of the 2021 vintage delivered fruit of exceptional quality. A lack of moisture defined the growing season, counterbalanced by relatively even temperatures. The result of this fortunate combination was intense flavor throughout the vineyard and record small berries & clusters. Ideal end of season conditions allowed harvest decisions to be made entirely on development of the fruit, rather than concern for upcoming heat or rain events. The grapes were picked in the cool, early mornings to preserve their natural freshness, acidity and delicate flavors.

In a vintage characterized by powerfully concentrated fruit, the 2021 Salus Cabernet does not disappoint. Dark and intriguing black currant, nutmeg spiced mocha, and lavender aromas flow effortlessly from the glass. Blackberry and dark chocolate envelope the senses as velvety tannins take hold. Patience and time in the glass reveal hints of cool eucalyptus, massaged leather and Tahitian vanilla bean. Expressing remarkable complexity at this early glimpse, this wine certainly enjoys the potential for long cellar aging.

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