



2013 Salinian Cabernet Sauvignon Santa Cruz Mountains

HARVESTED: October 2-11, 2013

VINEYARD LOCATION: Los Altos Hills (chest-thick 50+yr old vines), Saratoga, Los Gatos.

SOILS: ranging from deep clay to sandy loam to broken granite

BOTTLED: May, 2015

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 13.7%

PRODUCTION: 260 cases

WINEMAKER: Colin McNany

VINTAGE NOTES

A warm, dry spring brought early bud break, helped with canopy vigor and berry size and created ideal conditions for flowering and fruit set under sunny skies. Temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines through veraison and ripening. As in 2013, California had one of the earliest harvests in recent history, however, Santa Cruz was roughly 2 weeks behind, which put us slightly earlier than schedule, dependent on site. A little extra hang time gave us thicker skins for deeper flavours.

WINEMAKING NOTES

Salinian Block is a cuvee of our highest end Cabernet vineyards and barrels. Each lot is destemmed, 100% whole berry and hand sorted. Isolated ferments are cold soaked for 5 days, inoculated in open top fermenters with commercial strains, and kept on skins up to 25 days via extended maceration. Aged in a combination of high end French and American oak for 18-20 months with 100% native malolactic fermentation, the best barrels are carefully selected, benched and compiled into a cuvee. Racked once to tank, pushed through a coarse polishing filter, and gravity feed to bottle.

TASTING NOTES

A classic example of mountain grown Cabernet Sauvignon. Dusty cedar cherries emerge out of the glass, followed by classic juniper berries with green cypress tinge. Silky, yet firm elegant tannins, this wine delivers juicy red plums and violets throughout the supple finish.

CELLARING

Enjoy between now and 10 years.