



2015 Salinian Cabernet Sauvignon Santa Cruz Mountains

HARVESTED: September 10 - October 9, 2015

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: April 2017, 240 cases

COMPOSITION: 90% Cabernet Sauvignon, 10% Merlot

ALCOHOL: 13.7%

WINEMAKER: Colin McNany

VINTAGE NOTES

In our fourth year of drought, bud break began early due to the dry winter and warm spring. The growing season was persistently warm, and due to the lack of ground water, harvest came exceptionally early. We harvested our first vineyards on July 29th! The crop was generally early and light across the board with small berries and concentrated flavors. Although yields were down, quality remained incredible, potentially surpassing the last 2 vintages.

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 Hungarian oak for 18 months with 100% native malolactic fermentation, the best barrels are carefully selected, benched and compiled into a cuvee. Racked once to tank and gravity feed to bottle.

TASTING NOTES

A classic example of mountain grown Cabernet Sauvignon. Dusty dried cherries, fresh pomegranate, rose petals and juniper berries aromatically infuse to create this intoxicating bouquet. Elegant and firm, the lignified tannins dance with refreshing acidity to deliver fleshy red plums and blueberries throughout the supple finish.

CELLARING

Enjoy between now and 15 years.