



2018 *Salinian* Cabernet Sauvignon Santa Cruz Mountains

HARVESTED: September 9th - October 2nd, 2018

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: May 2020, 400 cases

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 13.8%

WINEMAKER: Colin McNany

VINTAGE NOTES

A cool spring pushed bud break to early April with flowering in June. A moderate summer, with temperatures lower than normal, allowed fruit to mature slowly and evenly. For the first time in many years there was no heat spike in September, again, allowing for extended hang time and phenolic ripeness. Overall, fruit came in later, with yields up, sugars down, and quality exceeding expectations - any winemaker's dream!

WINEMAKING NOTES

Grape clusters were hand picked, destemmed, sorted, and fermented in small 1-2 ton lots. Left on skins for an average of two weeks and punched down manually twice a day before gently pressing to French Oak (15% new). Raised up in barrel over the course of 16 months with regular topping and careful SO₂ management for optimal expression of Santa Cruz Mountains terroir. Bottled unfiltered, unfiltered in May 2020.

TASTING NOTES

Aromatics of deep black fruits, ripe strawberry, anise and *garrigue*. Flavors of red currants and black olives are framed by classy oak nuance and a solid tannic frame. This is vivid, energetic Cabernet, classic Santa Cruz Mountains.

CELLARING

Enjoy now or over the next 10 years.