



2019 *Salinian* Cabernet Sauvignon Santa Cruz Mountains

HARVESTED: September 12-October 15, 2019

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: April 2021, 392 cases

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 13.8%

WINEMAKER: Charlie Miller

VINEYARD MANAGER: Thayer Dunwoody

VINTAGE NOTES

Spring was long and cold with plenty of rain throughout the region. For those vineyards that started bloom after the rains, the crop was very strong. Everything seemed to come late - from budbreak to bloom and right on through veraison. Ripening came about at a snail's pace, ultimately making for wines with great flavor at lower alcohol levels.

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.

TASTING NOTES

Notes of plum, tobacco, and cedar make for a heady aroma. On the palate bright notes of raspberry and sour cherry glitter over a backdrop of black fruits, tree sap, tar, and resin. Well-structured and deep in color, allow this wine time to open up and reveal its many layers.

CELLARING

Enjoy now or over the next 5-7 years.