



2020 *Salinian* Cabernet Sauvignon Santa Cruz Mountains

HARVESTED: September 3 - October 19, 2020

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: April 2022, 624 cases

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 13.8%

WINEMAKER: Charlie Miller

VINEYARD MANAGER: Thayer Dunwoody

VINTAGE NOTES

A continued historic drought and shifts in temperature throughout the season resulted in shorter hangtimes and lower yields. There was just enough water stress early in the season to limit crop size and keep berries very small. This condition is a winemakers dream! By summer, the combination of lower fruit yields and glorious California sunshine rewarded us with an even harvest of small, compact grape clusters.

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). Aged in barrel for 16 months with regular topping and careful SO₂ management for optimal expression of Santa Cruz Mountains terroir. Bottled unfinned, unfiltered.

TASTING NOTES

Notes of cassis, blueberry, cola, plum and sweet oak. Ripe blackberry fruit entry, full bodied, rich textures, exotic spice and toasted oak. Mid palate is structured with a lively acid, fruit driven profile. Complex, long, and textured finish.

CELLARING

Enjoy now or over the next 5-7 years.