

2021 Salinian Cabernet Sauvignon Santa Cruz Mountains

HARVESTED: September 4 - October 24, 2021

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: April 2023, 575 cases

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 13.8%

WINEMAKER: Charlie Miller

VINEYARD MANAGER: Thayer Dunwoody

VINTAGE NOTES

2021 vintage was truly a postcard vintage! The continued severe drought had a predictable (and not bad) effect: the berries themselves were smaller, which generally means smaller crops, smaller clusters but concentrated, high-quality wines. The growing season started earlier in the year – also drought-related – so the harvest started sooner and moved faster than usual. The post-veraison period was warm but mostly moderated, leading to steady and very even ripening. Vintages of such magnitude generally deliver wines with great transparency to the vineyard.

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 unfined, unfiltered.

TASTING NOTES

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

CELLARING

Enjoy now or over the next 5-7 years.