



## 2023 *Salinian* Cabernet Sauvignon Santa Cruz Mountains

HARVESTED: October 5th - October 17th, 2023

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: April 2025, 400 cases

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 13.8%

WINEMAKER: Andrew Vingiello

VINEYARD MANAGER: Thayer Dunwoody

### VINTAGE NOTES

In 2023 the Santa Cruz Mountains experienced one of the longest growing seasons in decades. Late season rains and cold temperatures in early spring kept vines dormant. Bud break saw much milder temperatures ideal for set and maturity. Continued mild, consistent weather and only a few periods of moderate heat contributed to crop yields that were above average and hang time was extended. Harvest kicked off later in September and continued at a relentless pace through October. The 2023 vintage is high quality, exceptional, and notable. Another vintage of great magnitude delivering wines with exceptional vineyard purity.

### 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 18 months with regular topping and careful SO<sub>2</sub> management for optimal expression of Santa Cruz Mountains terroir. Bottled unfinned and unfiltered.

### TASTING NOTES

This 2023 mountain-grown Cabernet shows depth and precision, with aromas of black cherry, cassis, and dried herbs layered over hints of graphite and cedar. The palate is structured and focused, offering firm tannins, fresh acidity, and flavors of blackberry, dark plum, tobacco, and crushed rock. The finish is long and savory, showcasing the cool-climate elegance and mineral intensity of the Santa Cruz Mountains.

### CELLARING

Enjoy now or over the next 5-7 years.