



2024 *Salinian* Cabernet Sauvignon Santa Cruz Mountains

HARVESTED: October 4th - October 18th, 2024

VINEYARD: Santa Cruz Mountains

SOILS: loamy clay

BOTTLED: April 2026, 400 cases

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 13.8%

WINEMAKER: Andrew Vingiello

VINEYARD MANAGER: Thayer Dunwoody

VINTAGE NOTES

The 2024 vintage in the Santa Cruz Mountains was influenced by a warm spell during harvest, which prompted some grapes to ripen earlier than expected. While this brief period of warmth did accelerate the harvest, cooler temperatures at night helped to preserve the natural acidity and freshness of the fruit. The growing season itself was marked by generally mild conditions, with a nice balance of sun and cool nights, allowing for steady and even ripening throughout much of the summer. The heat during harvest was manageable, and careful vineyard management ensured the preservation of the region's signature balance and complexity. The 2024 vintage produced wines with bright, expressive fruit flavors, refined acidity, and good structure, capturing the essence of this unique cool-climate terroir.

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 SO₂ management for optimal expression of Santa Cruz Mountains terroir. Bottled unfined and unfiltered.

TASTING NOTES

The 2024 Santa Cruz Mountains Cabernet Sauvignon shows aromas of blackcurrant, dark cherry, and violet with hints of graphite and cedar. Medium to full-bodied, it's driven by cool-climate freshness and fine, structured tannins. Bright dark fruit is lifted by savory herb and mineral notes, finishing long and focused with cocoa and subtle mountain herbs. Elegant, precise, and balanced rather than overtly powerful.

CELLARING

Enjoy now or over the next 5-7 years.