

STAGLIN

FAMILY VINEYARD

2017 SALUS CABERNET SAUVIGNON

Rutherford, Napa Valley

<i>Release Date</i>	March 1, 2020
<i>Harvest Dates</i>	September 19th - October 7th, 2017
<i>Barrel Aging</i>	19 Months
<i>Oak</i>	100% French, 73% new, 27% used
<i>Blend</i>	88% Cabernet Sauvignon, 11% Cabernet Franc, 1% Petit Verdot
<i>Alcohol</i>	14.9%

Winemaker Tasting Notes



2017 was a growing season for the record books – from drought ending winter rains to late summer heat events. The wettest winter in almost two decades along with the extended dormancy of a decently cold winter allowed the vines to rest and recover from a 5 year stretch of abundant activity and gave us a later than typical budbreak. Though the late spring and early summer were defined by peaks and valleys compared to other ‘goldilocks’ years which enjoyed less varied conditions, we had a well-managed crop that handled the overall warm growing conditions beautifully.

Animated and ebullient, the 2017 Salus Cabernet Sauvignon is a joyous wonder of bright red and purple fruits that delight in their freshness and cheery energy. Dancing over savory undertones of Ligurian olives and leafy herbs, the lively cherry and raspberry flavors build to a vermilion velvet midpalate complexed by fresh sandalwood, resinous cedar and a hint of mint. The finish is balanced and harmonic, if a bit precious at the moment, which bodes well for lengthy enjoyment.

Proceeds from the sale of each bottle of Salus wine support brain health research