



SALVATION

CABERNET SAUVIGNON

NAPA VALLEY — 2021 VINTAGE

THE WINE

Salvation is carefully selected from our favorite vineyards in Napa Valley allowing us to create a classic and elegant Cabernet Sauvignon. The core of the fruit is sourced from the Faust Vineyard in Coombsville and is complemented with vineyard sites in Yountville and Oak Knoll. These vineyard are well known for their relatively cooler climate and long growing season with a diversity of soils that allow us to create a complex and classic Cabernet Sauvignon.

THE VINTAGE

The winter of 2021 continued our drought condition in Napa Valley, with lower-than-average rainfall leading into the growing season. The effects of the deficit, though, were mitigated by mild weather in the spring and summer, lengthening the chance for development between budbreak, fruit set, veraison, and harvest. We had smaller canopies and lower yields, resulting in more intense, concentrated flavors; at the same time, acidity levels remained high and bright- the best of all worlds for complex wines.

WINEMAKING NOTES

Accented by fruit from cooler sites in Napa Valley, Salvation features currant and wild bramble notes that leap from the glass along with notes of dried tarragon, thyme, and a hint of white pepper. Its structure - framed by a refreshing minerality and integrated oak- is persistent in its ability to hold this wine to a long, savory and memorable finish.

TECHNICAL INFORMATION

Appellation: Napa Valley

Composition: 90% Cabernet Sauvignon, 8% Merlot and 2% Petit Verdot

Aging: 20 months. 100% French Oak, 25% New

Coopers: Seguin Moreau, Taransaud and Françoise Frères

Alcohol: 14.5%