



2011 NAPA VALLEY CABERNET SAUVIGNON

Winemaker Notes

Grapes for this heady Cabernet Sauvignon are sourced from three of the most prestigious appellations in Napa Valley: Oakville, Rutherford, and Saint Helena. As in previous vintages, we press off a portion of our grapes early to minimize skin contact and retain the bright fruit forward character of the fruit. The balance is then left on the skins for an extended period of time to extract tannins which round out the mid-palate and create a lovely long finish.

Chocolate-covered cherries, Herbs de Provence, fresh boysenberries, and a hint of tarragon waft from the glass to the nose. Deeply rich, provocative flavors of black licorice, rhubarb, and Asian plum round out the palate. This is a full-bodied wine yet its soft supple tannins lend to a silky smooth finish. Barbecue skewers and grilled vegetables would pair beautifully with this big, expressive wine.

All The Facts

Appellation:	Napa Valley
Varietal:	100% Cabernet Sauvignon
Case Production:	5,500
Aging:	22 months 60% French Oak Barrels 40% American Oak Barrels
Suggested Retail Price:	\$40
Enjoyability:	Drink now through 2020 for optimum enjoyment

On the Vine

Across Napa Valley, a relatively cool, wet spring was followed by a mild summer and a harvest that extended well into November. The cold spring weather hampered fruit set, reducing crop by as much as 50% or more in some vineyard blocks. A rain in late October delayed harvest and further reduced our crop yield. However, our close, daily attention to the vineyard—opening up canopies for better sun exposure and air flow, and thinning sub-optimum fruit to focus vine energy on the very best clusters—resulted in a low yield of exceptional quality fruit with highly concentrated flavors.



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