



FLORA SPRINGS



2015 WINEMAKER NOTES

Our 2015 Napa Valley Cabernet Sauvignon combines fruit from our estate vineyards in St. Helena, Rutherford and Oakville. The hand harvested grapes were cold-soaked for several days to extract flavor and color prior to fermentation. Several lots underwent extended maceration to refine and soften the tannins, and all lots were aged in a combination of French (75%) and American (25%) oak barrels for 18 months prior to blending. This is a warm and richly satisfying Cabernet that fills the mouth with flavors of black cherry syrup, blackberry preserves, vanilla, brown butter, praline and a hint of anise. The wine has a loose knit structure and is built for immediate enjoyment, yet a tangible streak of pleasant acidity promises ageability for a decade or more.

ALL THE FACTS

Appellation:	<i>Napa Valley</i>
Varietal:	<i>100% Cabernet Sauvignon</i>
Cases Produced:	<i>3135</i>
Aging:	<i>18 months in French (75%) and American (25%) oak barrels</i>
Suggested Retail Price:	<i>\$50</i>
Enjoyability:	<i>Drink now through 2027 for optimum enjoyment.</i>

ON THE VINE

The 2015 vintage in Napa Valley will be remembered for high quality but low yields. The growing season began with warm temperatures in late winter and early spring resulting in an early bud break. In May, colder temperatures during bloom caused fruit set to be uneven, yielding a much smaller crop compared to earlier vintages. Winemakers and vineyard managers worked closely together as the season progressed to ensure grapes ripened uniformly. The harvest, which was in full swing by mid-August, was one of the earliest on record in Napa Valley, and most vintners completed picking by mid-October. Although the continuing drought was a concern around California, Napa Valley received 75% of its annual rainfall average in 2015 making it less worrisome for Napa vintners.