



2011

HOLY SMOKE CABERNET SAUVIGNON

Winemaker Notes

Our 2011 Holy Smoke Cabernet Sauvignon continues to capture the alluring vibrancy of a young vineyard coming into its own. After extensive research on this small piece of land in the Oakville appellation, we chose to plant a famous Cabernet clone known simply as "Clone 4." The synergy between clone and vineyard site allows us to create a single vineyard Cabernet that may be the most Bordeaux-like wine in our portfolio, exhibiting what we call the full "red fruit trinity"—raspberry, cherry and boysenberry. In a vintage that required vigilance in the vineyard and cellar, our 2011 Holy Smoke displays ripe berries and hints of butterscotch and anise on the nose, followed by notes of vanilla and cedar on the palate. With firm acid and an elegant tannin structure, this is a bold and complex Cabernet that will cellar beautifully for many years to come.

All the Facts

Appellation:	Oakville
Varietal:	100% Cabernet Sauvignon
Case Production:	380
Aging:	22 months, 80% new French oak, 20% 1 year old French oak
Suggested Retail Price:	\$100
Enjoyability:	Drink now or cellar. Pull the cork until 2022 for optimum enjoyment.

On the Vine

Our Holy Smoke vineyard lies between the Mayacamas Mountains to the west and the Vaca range to the east, in the heart of the Oakville appellation. During the early mornings of summer months it is not uncommon to find a heavy veil of fog blanketing this area of the valley. Our vineyard name comes from the wisps of fog that linger above the vines like wood smoke before the sun has had time to heat the valley floor. The gravelly, well-drained soil of the vineyard is ideal for growing Cabernet Sauvignon. In keeping with our commitment to proper stewardship of the earth, we farm this vineyard organically.



FLORA
SPRINGS®

WINERY & VINEYARDS