



2009 HOLY SMOKE CABERNET SAUVIGNON

Winemaker's Notes

The 2009 Holy Smoke shows the alluring vibrancy of a young vineyard coming into its own. After extensive research on this vineyard site in the Oakville Appellation, we chose to plant a clone of Cabernet Sauvignon known as "Clone 4." The synergy between clone and vineyard site allows us to create a wonderfully bold and complex Oakville Cabernet. This single vineyard wine shows great extraction and a long, supple finish with layers of aromas and flavors. On the nose, Holy Smoke exhibits aromas of black olives, mint, and eucalyptus with hints of granite dust and cassis. On the palate, this food friendly wine releases layers of raspberry, cherries and vanilla. The soft tannins, a hallmark of winemaker Paul Steinauer, are firm and fully integrated into the wine. The delightful hint of oak will allow the Holy Smoke to cellar beautifully for many years to come.

Cellar Facts

Appellation:	Oakville
Varietal:	100% Cabernet Sauvignon
Case Production:	375
Aging:	22 months, 100% new French oak
Suggested Retail Price:	\$85
Enjoyability:	Drink now or cellar. Pull the cork between 2015 and 2025 for optimum enjoyment.

On the Vine

During the summer months it is not uncommon to wake up and find a heavy veil of fog blanketing the Napa Valley. Our Holy Smoke vineyard in the heart of the Oakville appellation lies between the Mayacamas Mountains to the west and the Vaca range to the east. On cool mornings, before the summer sun has had time to heat the valley floor, the layers of fog dance above the vines recalling images of smoke. The gravely, well-drained soil of the vineyard site is ideal for growing Cabernet Sauvignon. In keeping with our commitment to proper stewardship of the earth, we farm the vineyard organically. The attention applied to each element—clone, vineyard site, farming techniques, and winemaking—allows us to craft a cabernet with distinguished character and of a quality to find itself among our single vineyard Cabernet selection.



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WINERY & VINEYARDS