



FLORA SPRINGS



WINEMAKER NOTES

The fruit for our Wild Boar Cabernet is from a single hillside block in our Cypress Ranch Vineyard in Pope Valley, a broad, sparsely populated valley just over Napa's eastern mountain ridge. This dramatic site reaches 1200 feet of elevation at its highest point, enjoying consistent afternoon breezes that funnel down from the Palisades mountain range and moderate the typically warm temperatures. In keeping with the untamed character of this remote growing region and the marauding boars that seem to enjoy our grapes as much as we do, we've named this robust, highly-concentrated wine Wild Boar. The 2013 vintage opens with aromas of black currant, plum, Bing cherry and sweet vanilla, persisting on the palate in a whirlpool of flavors that include melted caramel, white licorice, coconut and rhubarb. Plush, succulent tannins give this Wild Boar Cabernet a sense of immediacy, but as they slowly evolve in the glass the wine reveals a structure that promises great aging potential.

ALL THE FACTS

Appellation: *Napa Valley*

Varietal: *100% Cabernet Sauvignon*

Cases Produced: *616*

Aging: *18 months, 80% American oak,
20% French oak (75% new)*

Suggested Retail Price: *\$125*

Enjoyability: *Drink now or cellar. Pull the cork until 2035 for optimum enjoyment.*

ON THE VINE

The stellar 2013 vintage in Napa Valley began with a warm spring that brought early bud break and created superb conditions for flowering and fruit set. With the exception of one heat spike, summer temperatures were consistently in the zone for optimal vine activity resulting in notably healthy vines as fruit went through veraison and ripening. Harvest was early, and continued dry weather extended these ideal ripening conditions until the last grapes were picked.