



FLORA SPRINGS



WINEMAKER NOTES

Our organically-farmed Holy Smoke vineyard sits just off the Oakville Crossroad in the heart of the Oakville appellation. On summer mornings a veil of fog often blankets this mid-valley area, and our vineyard name comes in part from the wisps of smoke-like fog that linger above the vines before the sun heats the valley floor. This wine comes from a small parcel of the vineyard planted to the famous Cabernet Clone 4. The synergy between clone and vineyard site yields a single vineyard Cabernet that may be the most Bordeaux-like wine in our portfolio. The 2013 Holy Smoke exudes terroir-driven aromas of limestone and granite with powerful aromas of black cherry and licorice leaping from the glass as well. Along with the characteristic black and red fruit profile, the mid-palate exhibits notes of cinnamon spice and cedar with flecks of Belgian chocolate and truffles. This sturdy and elegant Cabernet would be wonderful with a winter stew or any grilled dishes or meats.

ALL THE FACTS

Appellation: *Oakville*

Varietal: *100% Cabernet Sauvignon*

Cases Produced: *495*

Aging: *22 months, 90% French, 10% American oak (65% new)*

Suggested Retail Price: *\$125*

Enjoyability: *Drink now or cellar. Pull the cork until 2029 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.