



2012

## HOLY SMOKE CABERNET SAUVIGNON

**Winemaker Notes**

Our Holy Smoke Cabernet Sauvignon comes from a 15-acre parcel that our family purchased in 1980. After extensive research on this small piece of land in the Oakville appellation, we chose to plant the famous Cabernet clone known simply as "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, exhibiting what we call the "red fruit trinity" -- raspberry, cherry and boysenberry. The 2012 Holy Smoke is a true "vin de terroir," expressing its Oakville origins with notes of granite dust and soft, elegant tannins. The wine has powerful aromas of rich, ripe blackberry and baking spices - cinnamon, cardamom, clove - along with intense flavors of black raspberry and boysenberry. A hint of blond tobacco adds intrigue to the long lasting finish.

**All the Facts**

Appellation:	Oakville
Varietal:	100% Cabernet Sauvignon
Case Production:	481
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 2028 for optimum enjoyment.

**On the Vine**

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.

The 2012 vintage was one for the record books in Napa Valley, with a near perfect growing season that featured warm days, cool evenings and no heat spikes or rain events to speak of. With an ideal weather pattern that resulted in normal bud break, flowering and fruit set along with slow, even ripening, the fruit from the 2012 harvest was simply exceptional, with deep color, good acidity and highly concentrated flavor.



**FLORA  
SPRINGS.**

WINERY & VINEYARDS