



## 2015 HOLY SMOKE WINEMAKER NOTES

Our organically-farmed Holy Smoke vineyard sits in the heart of the Oakville appellation at the approximate center of Napa Valley. It derives its name in part from the smoke-like fog that lingers above the vines on summer mornings, lifting gradually as the sun heats the valley floor. This wine comes from a small parcel of the vineyard planted to Clone 4, and the synergy between clone and soil yields a Cabernet that may be the most Bordeaux-like wine in our portfolio. The 2015 Holy Smoke exhibits a rich core of dark red fruit flavors – cherry preserves, pomegranate seed, cranberry sauce – with warm accents of oak-derived cinnamon, allspice and turmeric. There’s a brushy component to the wine reminiscent of sun-dried herbs and chaparral, along with a touch of earthiness and a dusting of cocoa powder. This is a refined and well-spiced red, a sumptuous and fulfilling expression of Oakville Cabernet.

## ALL THE FACTS

**Appellation:** *Napa Valley*

**Varietal:** *100% Cabernet Sauvignon*

**Cases Produced:** *390*

**Aging:** *18 months, French (80%) and American oak barrels (20%), (40% new)*

**Suggested Retail Price:** *\$125*

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

## ON THE VINE

The 2015 vintage in Napa Valley will be remembered for high quality but low yields. The growing season began with warm temperatures in late winter and early spring resulting in an early bud break. In May, colder temperatures during bloom caused fruit set to be uneven, yielding a much smaller crop compared to earlier vintages. Winemakers and vineyard managers worked closely together as the season progressed to ensure grapes ripened uniformly. The harvest, which was in full swing by mid-August, was one of the earliest on record in Napa Valley, and most vintners completed picking by mid-October. Although the continuing drought was a concern around California, Napa Valley received 75% of its annual rainfall average in 2015 making it less worrisome for vintners.