

# FLORA SPRINGS

NAPA VALLEY

OAKVILLE AVA, NAPA VALLEY

## Crossroads Ranch

### THE VINEYARD

Crossroads Ranch is located in the heart of the Oakville AVA, straddling the Oakville Cross Road at the widest part of the valley. Our family has farmed this 107-acre ranch for over 40 years, building a rich knowledge of the diverse soils and microclimates that make it one of the valley's unique treasures.

Over time and with multiple replants, Crossroads has been divided into 20 different blocks, with a careful match of soil type to varietal, rootstock and clone. In this wide mouth of the valley, sunshine is abundant, and canopy management to protect the fruit from too much heat is crucial. Vine rows are arranged east to west, and leaf pulling is done carefully to manage sun exposure. We use heavy cover crops in this vineyard to reduce fertility so that vines put energy into grape clusters, not leaves.

Much of the fruit we grow in Crossroads is sold to neighboring Oakville wineries, but our family retains a few prized blocks for our own wines. Our grapes for Holy Smoke Cabernet Sauvignon come from several small "F" blocks right along Conn Creek. Sauvignon Blanc and Sauvignon Musque grapes for Soliloquy are sourced from the "G" and "H" blocks, adjacent to Silver Oak Winery, and Petit Verdot, used in several of our wine blends, is grown in the "E" block. The well drained Pleasanton, Cole and Yolo loam soils that make up much of Crossroads consist of ancient riverbed gravel. The alluvial soils from nearby Conn Creek give the site personality and help create wines with distinct character.

YEAR PLANTED: Purchased in 1980, with multiple replants in the 1990s, 2000s, 2010s and 2020s.

SOILS: Blocks F1-F4: Riverwash; Blocks G, H, E: Cole Silt Loam

CLONE: Cabernet Sauvignon Clones 4, 337, 685, 169; Sauvignon Blanc: Soliloquy and Sauvignon Musque Clones

SUSTAINABILITY: Fish Friendly Farming Certified

WINES: Holy Smoke Cabernet Sauvignon, Soliloquy White Wine

### OAKVILLE AVA

Established as an official sub-appellation of Napa Valley in 1993, the Oakville AVA is centered around the town of Oakville just south of the Rutherford AVA. Like Rutherford, the Oakville AVA stretches from the Vaca Mountains on the east across the valley to the Mayacamas Mountains on the west. And like its neighbor appellation to the north, Oakville has an unusually high concentration of celebrated producers of Cabernet Sauvignon.

While Oakville enjoys its fair share of sunshine, Crossroads gets its fair share of fog, which generally creeps in on summer nights, settling low to the ground before gradually lifting during the early morning hours. In fact, our Holy Smoke Cabernet Sauvignon gets its name -- at least in part -- from the ghostly white wisps that slowly evaporate as the morning sun warms the vines. This fog serves an important purpose, keeping the vineyard cool and grape acidity and tannins at desirable levels throughout the growing season.