



FLORA SPRINGS



WINEMAKER NOTES

Our organically-farmed Holy Smoke vineyard sits in the heart of the Oakville appellation at the approximate center of Napa Valley. On summer mornings a veil of fog often blankets this mid-valley area, and our vineyard name derives in part from the smoke-like fog that lingers above the vines before 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 2014 Holy Smoke exhibits aromas of deep, dark fruit – black cherry, blackberry, black raspberry – along with notes of black licorice, granite and wild herbs warmed by the sun. The judicious use of new and seasoned oak endows the wine with subtle notes of cardamom, cola and vanilla, but it's the power of the cassis-like fruit that wins out on the palate, with deeply concentrated flavors of this dark cherry liqueur. This is a highly-structured wine with a smooth tannic backbone that will reward long-term cellaring. If drinking young, we recommend decanting at least 30 minutes prior to enjoying.

ALL THE FACTS

Appellation: *Oakville*

Varietal: *100% Cabernet Sauvignon*

Cases Produced: *485*

Aging: *22 months, new & seasoned French oak barrels*

Suggested Retail Price: *\$125*

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

ON THE VINE

2014 was celebrated by Napa Valley vintners as another vintage for the record books. Heavy winter rains nourished the vines as they emerged from dormancy, and a warm, relatively frost-free spring allowed bud break, flowering and fruit set to proceed without interruption. Continued warm, dry weather throughout the summer brought the grapes to perfect ripeness in a harvest that was relatively early and also bountiful.