

FLORA SPRINGS

NAPA VALLEY

OUT OF SIGHT CABERNET SAUVIGNON

2021



Crafted to capture the story of its site, each Single Vineyard Cabernet Sauvignon label represents our family's journey in farming and the delicate part we play in navigating the forces of nature. As hunters, birds of prey keep our ecosystem in balance. These impressive assistants of nature prefer to work quietly and out of sight.

TASTING NOTES

Warm and unctuous, this wine begins and ends with plush black fruit that glides across the palate, accompanied by notes of licorice, saffras, coconut and marshmallow. Mature tannins bring the wine to a smooth finish that echoes long after your glass is empty.

VINEYARD

Out of Sight Vineyard, Napa Valley

Located in the southeastern slopes of Napa Valley, the Out of Sight Vineyard rests between the Coombsville and Atlas Peak Appellations. The vineyard is Fish Friendly Farming Certified and blocks are farmed using both sustainable and CCOF certified farming practices. Our 2021 Out of Sight Cabernet Sauvignon comes from two small blocks that slope gently down from the Vaca range to the east. This slope coupled with the Haire loam soils create a uniform and consistently well-drained site, ideal conditions for growing rich, concentrated Cabernet Sauvignon.

YEAR ESTABLISHED: 2001

SOILS: Cabernet Sauvignon-Haire Loam

CLONE: Cabernet Sauvignon-Clone 337 & 4

HARVEST DATE: October 7, 2021

VARIETAL

100% Cabernet Sauvignon

MEAT PAIRING

Rack of Lamb with
Rosemary and Thyme

VEGETARIAN PAIRING

Creamy Mushroom Risotto

CHEESE PAIRING

Mozzarella "Al Minuto"

CELLAR

Enjoy now through 2041

WINEMAKING

Immediately after harvesting, the grapes for our 2021 Holy Smoke Cabernet Sauvignon were given a 3-day cold soak to extract color, tannin and flavor from the fruit. The juice fermented in small stainless steel tanks and was transferred to French oak barrels - 70% new - for eighteen months prior to bottling.

VINTAGE

The 2021 vintage in Napa Valley was smooth and uneventful, producing low yields of intensely-flavored, tightly-sized grape clusters. Bud break for our Cabernet Sauvignon occurred in late March. The ensuing dry, even weather resulted in a natural crop load on the vines, and the flavor-packed grapes led to powerful, concentrated wines.

CASES PRODUCED 282

SRP \$150

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