



FLORA SPRINGS

WINEMAKER NOTES

The grapes for our 2014 Napa Valley Cabernet Sauvignon were grown in our estate vineyards located in some of Napa Valley's most prestigious appellations, including Rutherford, Oakville and St. Helena. The hand-harvested grapes, picked at night, went through a four day 'cold soak' to extract rich fruit flavor prior to fermentation. At dryness, a portion of the wine was pressed of the grape skins immediately while the remaining tanks went through a period of extended maceration to create fullness and texture and to soften the tannins of the finished wine. Prior to blending, the wine aged in a mix of new and seasoned oak barrels for 22 months.

This fruit-forward Cabernet offers up lovely aromas of blackberry jam, dark plum and boysenberry with hints of toasted spice and dark chocolate. In the mouth, lush fruit is layered with notes of brown baking spices, vanilla, dark espresso bean along with traces of fresh sage and lavender. This is a warm, voluptuous Napa Valley Cabernet, packed with fruit but displaying a good balance of oak, tannin and acid.

ALL THE FACTS

Appellation: *Napa Valley*

Varietal: *100% Cabernet Sauvignon*

Cases Produced: *6,825*

Aging: *22 months in new and seasoned oak barrels*

Suggested Retail Price: *\$40*

Enjoyability: *Drink now through 2026 for optimum enjoyment.*

ON THE VINE

In spite of a year that saw the continuation of California's drought in Napa Valley, vintners in the region celebrated another vintage for the record books in 2014. Heavy rains in late February and early March gave a much-needed drink of water to 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. 2014 was the third great vintage year in a row for Napa Valley, with vintners using phrases such as "excellent quality," "depth of flavor" and "exciting concentration" to describe the forthcoming wines.