

AUGUST 2024

The 2021 Out of Sight Cabernet Sauvignon is the second of our Single Vineyard Cabernets with new wood-cut art labels that reference the complexity of nature. This label depicts one of our many birds that help in our vineyards, as hunters, birds of prey keep our ecosystem in balance. These impressive assistants of nature prefer to work quietly and — most crucially — out of sight.

The Out of Sight Cabernet is so named for its special fruit source, a gentle slope just north of the Coombsville AVA, and our Southernmost Cabernet vineyard, which neighbors the Stags Leap and Oak Knoll appellations.

To me, this Cabernet represents the best of both worlds, it's a wine that is wonderfully approachable in its youth and enjoyed immediately, but also has the capacity to age gracefully for upwards of five, ten, or fifteen years.

The summer is well underway and our Tasting Room has had a floral makeover for the season, we hope to see you soon to taste our new releases!



Nat Komes, General Manager





2021 OUT OF SIGHT CABERNET SAUVIGNON

TASTING NOTES

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

VARIETAL: 100% Cabernet Sauvignon

CELLAR: Enjoy now or cellar until 2041

PAIRINGS: Barbecue Braised Shortribs, Creamy Mushroom Risotto, Mozzarella "Al Minuto"

VINEYARD

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 PLANTED: Established 2001

SOILS: Cabernet Sauvignon — Haire Loam

CLONE: Cabernet Sauvignon — Clone 337 & 4

WINEMAKING

Harvest Date: October 7, 2021

Immediately after harvesting, the grapes for our 2021 Out of Sight 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.

PRICING & REORDER

Price \$150 | Shipment \$120 | Reorder \$120

ACCLAIM

90
POINTS

"Ripe, polished and lush in feel, with boysenberry, blackberry and açai flavors pumping through. This is inlaid with a toasty edge that carries through the broad finish."

James Molesworth, Wine Spectator, March 15, 2024

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BARBECUE BRAISED BEEF SHORTRIBS & 2021 OUT OF SIGHT CABERNET SAUVIGNON

INGREDIENTS

Brine

3-4lbs bone-in Beef Short Ribs
1 gallon water
½ cup salt
¼ cup brown sugar, packed
½ Tbsp black peppercorns
1 bay leaf
½ tsp whole coriander seed
½ tsp whole allspice seed
3 cloves garlic
½ onion, roughly chopped

BBQ Sauce

2 Tbsp canola or neutral oil
½ red onion, roughly chopped
1 shallot, roughly chopped
4 cloves garlic
½ red bell pepper, deseeded and chopped
10 dark cherries (such as Bing), stems and pits removed
1 8-oz can tomato sauce
¼ cup ketchup
¼ cup apple cider vinegar
¼ cup soy sauce
1 tsp Dijon mustard
4 oz pineapple juice
½ cup brown sugar, packed
2 Tbsp maple syrup
3 Tbsp Summer Spice Blend

TO MAKE BRINE:

Add all ingredients to a pot and bring to a boil. Reduce heat and simmer for 10 minutes. Take off the heat and cool completely. Submerge shortribs in the brine and refrigerate for 24 hours.

TO MAKE SAUCE:

Heat a pot over high heat. Add in oil, then add onions, shallots, garlic and bell pepper. Stir frequently, searing vegetables until dark and almost charred. Add in remaining ingredients and simmer for 20 minutes. Then blend until smooth.

TO SERVE:

After brining, dry off shortribs. Liberally season all sides of the shortribs with the Summer Spice Blend and lay them out on a roasting pan. Cook in oven at 350 until tender and falling off the bone, 2.5-3 hours. Take out of oven, coat with barbecue sauce and serve.

YOUR AUGUST WINE CLUB GIFT:
SUMMER SPICE BLEND



FLORA SPRINGS