



FLORA
SPRINGS.

WINERY & VINEYARDS

2010

SAUVIGNON BLANC "OAKVILLE"

Winemaker Notes

The Sauvignon Blanc is quintessential Flora Springs, exemplifying our understanding of tradition, devotion to innovation, and responsible stewardship of over 650 acres of sustainably farmed vineyards in Napa Valley. We pride ourselves in crafting a Sauvignon Blanc that exhibits not only bright fruit and acidity, but refined minerality as well.

Our Sauvignon Blanc is sourced from our Soliloquy Vineyard in the Oakville Appellation. The two clones we've planted here—our proprietary Sauvignon Blanc clone and a Sauvignon Musqué clone—give us the often elusive yet delicious melon and fig flavors. Following fermentation, we age our wine *sur lees* for eight months in three different vessels: concrete, stainless steel, and stainless barrels. After nearly two decades of experimentation, we have found this combination enhances the bright acidity, bouquet, and minerality unique to our vineyard site. The *sur lees* aging ties each of these components together, creating a long, silky finish on the palate.

All The Facts

Appellation	Oakville
Varietal	100% Sauvignon Blanc (30% Proprietary Soliloquy clone, 70% Sauvignon Musqué clone)
Case Production	2800
Aging	8 months <i>sur lees</i> in concrete tanks, stainless steel tanks and stainless barrels
Suggested Retail Price	\$20
Enjoyability	Drink now through 2013 for optimum enjoyment

On the Vine

Our Crossroads Vineyard in the heart of the Oakville appellation is a crown jewel in our collection of Napa Valley vineyards. Although Crossroads is planted mostly to Cabernet Sauvignon and Chardonnay, two blocks of the vineyard are devoted to a varietal we absolutely cherish: Sauvignon Blanc. We call these blocks Soliloquy Vineyard, named for our proprietary clone certified by UC Davis as the "Soliloquy" Sauvignon Blanc clone.

In 2010 we welcomed back rain into the valley and ended up with rainfall numbers twenty percent above average. Along with the rain we experienced cooler than average temperatures throughout the summer. Both of these events slowed the veraison process pushing back harvest by a few weeks. These long cool Indian summers help develop fruit with complexity, balance and a wonderful level of concentration.