



FLORA SPRINGS



2016 WINEMAKER NOTES

Our 2016 Family Select Chardonnay is sourced from sustainably farmed vineyards in Oakville, the Oak Knoll District and Carneros, three distinct mid- and south-Napa Valley appellations. Blending wines from these regions, and fermenting the fruit in a combination of oak barrels (76%) and stainless steel tanks (24%), endows this Chardonnay with a broad spectrum of aromas, flavors and even textures. Full-bodied yet keenly balanced, this wine shows richly-fruited notes of honeydew melon, guava and pineapple layered with oak-derived hints of honey, spice and unsweetened coconut. Bi-weekly lees stirring and nearly 20% malolactic fermentation give the wine a creamy, mouth filling texture along with a hint of almond extract, but there's enough acidity to keep the wine on a firm, bright path. This wine is classic Napa Valley Chardonnay, beautifully aromatic, boldly flavored and bearing a finish that is long and delicious.

ALL THE FACTS

Appellation: *Napa Valley*

Varietal: *100% Chardonnay*

Cases Produced: *2250*

Aging: *7 months in French oak barrels*

Suggested Retail Price: *\$35*

Enjoyability: *Drink now through 2021 for optimum enjoyment.*

ON THE VINE

An early bud break followed by warm weather and spring rains brought a rapid start to the 2016 growing season, a near perfect year with beautiful weather from bloom, to berry set, to veraison and harvest. Napa Valley winemakers and vineyard managers worked closely together as the season progressed to ensure grapes ripened uniformly, adjusting vine canopies, thinning fruit and keeping a close eye on soil moisture. The harvest began in mid-August and wrapped up by mid-October, just ahead of the valley's first significant fall rainstorm.