



FLORA SPRINGS



2016 WINEMAKER NOTES

Our 2016 Napa Valley Chardonnay relies primarily on fruit from two AVAs: Oakville, a mid-valley region with warm days and cool evenings that produce generously-fruited, richly-textured Chardonnay, and the Oak Knoll District, a cooler, more southerly appellation with grapes that bring fresh acidity and citrus fruit flavors to the wine. The wine was fermented in stainless steel and aged in a combination of new and seasoned French and American oak barrels, with bi-weekly lees stirring and 20% malolactic fermentation. Stone and citrus fruits lead the charge in this fruit-driven wine, with green apple and fresh pear sharing the stage with zesty lemon and lime. The fruit is supported by a framework of toasty oak and hints of vanilla and caramel add complexity and interest. The wine's mid-palate is round and creamy yet the finish is bright, crisp and beautifully balanced.

ALL THE FACTS

Appellation: *Napa Valley*

Varietal: *100% Chardonnay*

Cases Produced: *700*

Aging: *7 months in new and seasoned French & American oak barrels*

Suggested Retail Price: *\$25*

Enjoyability: *Enjoy Now!*

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.