

2011 BARREL FERMENTED CHARDONNAY



**FLORA
SPRINGS.**

WINERY & VINEYARDS

Winemaker's Notes

Flora Springs Barrel Fermented Chardonnay is Napa Valley history in a bottle. In 1980, at a time when Chardonnay was the true Ambassador for wines from the New World, Flora Springs began its reign as one of the great Chardonnays from Napa Valley. Disregarding trends, Flora Springs continues to craft its Barrel Fermented Chardonnay in a style that has inspired white wine producers and created loyal Chardonnay connoisseurs for the last 30 years.

The 2011 vintage has hints of orange peel, caramel and honey. The palate is rich with sweet pear, fig and vanilla. The wine finished with an elegant toasty brioche character. This vintage is much more rich and supple in texture as we elected to have 57% of it undergo malolactic fermentation. This wine is a terrific accompaniment to a wide array of culinary dishes; however, seared sea scallops would have to be among our favorite pairings.

Cellar Facts

Appellation:	Napa Valley
Varietal:	100% Chardonnay
Case Production:	500
Aging:	9 months 56% French Oak, 33% American Oak, 11% concrete barrels
Suggested Retail Price:	\$35
Enjoyability:	Drink now through 2014 for optimum enjoyment.

On the Vine

The long running success of our Barrel Fermented Chardonnay is dependent on two of our select, sustainably farmed vineyards: Lavender Hill in Carneros, and Crossroads Ranch in Oakville. Each year, the grapes sourced from our Crossroads Ranch provide winemaker Paul Steinauer with the perfect building blocks to create our Barrel Fermented Chardonnay. Located near Conn Creek and the Napa River, this vineyard presents a nearly perfect climate for Chardonnay, with afternoon breezes and cool morning fog playing ideal bookends to the long warm days of summer. Lavender Hill Vineyard in Carneros on the other hand has even cooler temperatures and enhanced breezes. Fruit here ripens slowly and tends to garner more of the tropical fruit flavors.