

2011 NAPA VALLEY CHARDONNAY



**FLORA
SPRINGS.**

WINERY & VINEYARDS

Winemaker's Notes

Balance, balance, balance—in life, in wine, after a bottle of wine—it's an elusive ambition. However, after thirty years of crafting world renowned wines, the Flora Springs name has become synonymous with perfectly balanced Napa Valley Chardonnay. The legacy began when our inaugural vintage in 1978 was awarded a gold medal at the Orange County Fair. A few years later our status of gold was bronzed when James Laube selected Flora Springs as one of his "First Growth" producers of Chardonnay in his book California's Great Chardonnays.

We intentionally minimize the amount of oak we use on this wine to let the fruit show through. The aromatics are what we have come to expect from a predominantly Carneros blend—bright, up-front honey, pear, apple and mango that flows into the palate with a crisp acidity and fresh citrus nuance. This is a great wine to sip by itself, but would also be a wonderful accompaniment to a fresh summer salad.

Cellar Facts

Appellation:	Napa Valley
Varietal:	100% Chardonnay
Case Production:	9000
Aging:	39% oak barrels, 38% stainless tanks, 23% neutral oak ovals
Suggested Retail Price:	\$24
Enjoyability:	Enjoy now!

On the Vine

Our Napa Valley Chardonnay combines the enticing characteristics of three highly renowned growing regions in the Napa Valley: Oakville, Carneros, and St. Helena. This blend of fruit from the warmer appellations on the valley floor as well as the cool, rolling hills of Carneros, allows us to craft a Chardonnay with great intensity and restraint. This bottling allows the bright acidity to shine while celebrating the natural tropical fruit flavors found in fruit sourced from our sustainably farmed vineyards.