

2012 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 California, 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.

This year's vintage evokes the summer with sun-ripened white peaches, lemon, orange, and key lime pie most prevalent in the nose. Warm nectarines, kumquats, and toasted hazelnut round out the palate while the finish conveys a Burgundian wet stone character.

Cellar Facts

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| Appellation: | Napa Valley |
| Varietal: | 100% Chardonnay |
| Case Production: | 950 |
| Aging: | 9 months (42% French oak barrels 25% American oak barrels, 33% concrete barrels) |
| Suggested Retail Price: | \$35 |
| Enjoyability: | Drink now through 2015 for optimum enjoyment. |

On the Vine

The long running success of our Barrel Fermented Chardonnay is dependent on four of our select, sustainably farmed vineyards: Lavender Hill and Sunset Knoll in Carneros, Crossroads Ranch in Oakville, and Patrick & Julia in St. Helena. Located near Conn Creek and the Napa River, the Crossroads Ranch 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. Grapes sourced from here provide winemaker Paul Steinauer with the perfect building blocks to create our Barrel Fermented Chardonnay. He adds sweet fruit flavors from our Patrick & Julia vineyard and the structured bright acidity from our Lavender Hill and Sunset Knoll vineyards to create a supple Chardonnay with complexity and elegance.