



# FLORA SPRINGS



## WINEMAKER NOTES

The fruit for this wine was sourced from our estate vineyard in Oakville, a site that has been sustainably farmed by our family for over two decades. While most of the vineyards in this Napa Valley sub-appellation have been planted over to Cabernet Sauvignon, we've held on to a few small blocks of Sauvignon Blanc because it's one of the best regions in the valley for growing this heat-loving variety. Nearly equal parts of this wine were fermented and aged in stainless steel tanks, large wooden oval casks, concrete tanks and French oak barrels, imparting complexity and layers of aroma and flavor. The wine lifts from the glass with a spectacular bouquet of lemongrass, key lime pie and honeysuckle, unfolding on the palate to a core of candied ginger and orange rind flavors. Supported by zesty acidity and spicy undertones, the wine is medium bodied with a hint of saline minerality.

## ALL THE FACTS

**Appellation:** *Oakville, Napa Valley*

**Varietal:** *100% Sauvignon Blanc  
(60% Soliloquy clone, 40% Musque clone)*

**Cases Produced:** *3,000*

**Aging:** *9 months in a combination of concrete and stainless steel tanks, French oak barrels and stainless steel drums*

**Suggested Retail Price:** *\$25*

**Enjoyability:** *Drink now through 2018 for optimum enjoyment*

## ON THE VINE

In spite of a year that saw the continuation of California's drought as well as an earthquake in southern Napa Valley, vintners in the region celebrated another vintage for the record books in 2014. Heavy rains in late February and early March gave a much-needed drink of water to vines as they emerged from dormancy, and a warm, relatively frost-free spring allowed bud break, flowering and fruit set to proceed without interruption. Continued warm, dry weather throughout the summer brought the grapes to perfect ripeness in a harvest that was relatively early and also bountiful. 2014 was the third great vintage year in a row for Napa Valley, with vintners using phrases such as "excellent quality," "depth of flavor" and "exciting concentration" to describe the forthcoming wines.