



FLORA SPRINGS



WINEMAKER NOTES

Our 2013 Napa Valley Sangiovese displays the characteristic notes of bright red currant and strawberry rhubarb one often finds in this classic Italian varietal. The wine was fermented in stainless steel but aged in large French oak casks for 15 months, imbuing more texture than flavor and allowing the bright red fruit to take center stage. At its core, the wine reveals notes of Maraschino cherries, mint, thyme and even violets, and while sweet red fruits dominate the palate, the wine is framed with savory acidity and youthfully soft tannins. This is a wine that cries out for food, an ideal match for grilled meats and vegetables, full-flavored pasta dishes and wood-fired oven pizzas.

ALL THE FACTS

Appellation: *Napa Valley*

Varietal: *100% Sangiovese*

Cases Produced: *320*

Aging: *5 months in a combination of oak oval casks and seasoned French oak barrels*

Suggested Retail Price: *\$30*

Enjoyability: *Drink now until 2020 for optimum enjoyment*

ON THE VINE

Sangiovese is the primary grape of Chianti, and this version, grown in a southern Napa Valley vineyard where the climate is slightly cooler than the north, benefits during the prime growing season from a consistent weather pattern of cool, foggy mornings that melt into warm, sunny afternoons.

Though 2012 was a stellar vintage, 2013 is a worthy competitor in terms of wine quality. In Napa Valley a warm, dry spring brought early bud break and created ideal conditions for flowering and fruit set. With the exception of one heat spike, temperatures in June and July were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and ripening. Harvest was early, and when it came to a close it was about two weeks earlier than other Napa Valley harvests of the last decade.