

FLORA SPRINGS



WINEMAKER NOTES

Flora Springs' first wine to be released from 2016, our Pinot Grigio is from the Oak Knoll appellation of Napa Valley. This region in the mid-south of the valley experiences cool temperatures as well as lingering fog, making it a desirable area for growing the Pinot Grigio variety. The thin-skinned grapes were sent directly to the press in whole fruit clusters in order to gently extract clear, beautiful juice. The juice fermented to wine in small, stainless steel tanks at a cool temperature in our cellar, retaining the delicate varietal's pretty fruit character and bright acidity. This young wine begins with fresh aromas of lemon, pear and white nectarine along with hints of honeysuckle. Similar flavors on the palate get a boost from crisp notes of key lime, with soft notes of cinnamon and honey. This is a cool, refreshing sipper meant for early enjoyment.

ALL THE FACTS

Appellation: *Oak Knoll, Napa Valley*

Varietal: *100% Pinot Grigio*

Cases Produced: *298*

Suggested Retail Price: *\$25*

Enjoyability: *Drink now!*

ON THE VINE

An early bud break followed by warm weather and spring rains brought a rapid start to the 2016 growing season, a near perfect year with beautiful weather from bloom, to berry set, to veraison and harvest. Napa Valley winemakers and vineyard managers worked closely together as the season progressed to ensure grapes ripened uniformly, adjusting vine canopies, thinning fruit and keeping a close eye on soil moisture. The harvest began in mid-August and wrapped up by mid-October, just ahead of the valley's first significant fall rainstorm.