



FLORA SPRINGS



WINEMAKER NOTES

Sangiovese is the primary grape of Chianti, and this version, grown in a southern Napa Valley vineyard where the climate is cooled by the San Pablo Bay, benefits during the prime growing season from a consistent weather pattern of cool, foggy mornings that melt into warm, sunny afternoons. Our 2014 Napa Valley Sangiovese offers a mouthful of red plum, pomegranate and fresh Bing cherry that join together in a warm, juicy compote of fruit flavor. Fermented in stainless steel but aged for 15 months in large oak casks, the wine has a fleshy, sweet mid-palate and tantalizing notes of vanilla, toast, wild herbs and a hint of tobacco. This food-friendly wine is an ideal match for grilled meats and vegetables with Romesco sauce, barbecued chicken, and wood-fired oven pizzas.

ALL THE FACTS

Appellation: *Napa Valley*

Varietal: *100% Sangiovese*

Cases Produced: *485*

Aging: *15 months in oak oval casks*

Suggested Retail Price: *\$32*

Enjoyability: *Drink now until 2021 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.