

# FLORA SPRINGS



## 2017 SAUVIGNON BLANC WINEMAKER NOTES

Our Crossroads Vineyard in Napa Valley's Oakville appellation is the source of our 2017 Napa Valley Sauvignon Blanc, a vineyard our family has farmed for over two decades. During the growing season, warm days and cool evenings provide an ideal climate for Sauvignon Blanc, allowing the variety's natural fruit flavors and acidity to develop in tandem. To impart complexity in both flavor and texture, this wine was fermented in stainless steel but then aged for seven months in a combination of stainless steel, large wooden oval casks, concrete "egg" tanks, small French oak barrels and stainless steel drums. The wine in barrel rested on its lees and was stirred every two weeks, re-suspending the lees and lending a creamy texture to the finished wine.

Our 2017 Sauvignon Blanc offers appealing flavors of fig, honeydew melon, cantaloupe and fresh apricot along with soft notes of honeysuckle, graham cracker and spice. The wine has a rich, expansive mouthfeel, yet it's bright on the palate with plenty of crisp acidity. A subtle hint of minerality in the back palate – attributable to the portion of wine aged in concrete tanks – adds interest. Beautifully textured with a pleasant creaminess, the wine has a long, smooth spicy finish.

## ALL THE FACTS

**Appellation:** *Napa Valley*

**Varietal:** *100% Sauvignon Blanc*

**Cases Produced:** *4,345*

**Aging:** *7 months in a combination of stainless steel tanks, concrete "egg" tanks, French oak barrels, oak puncheons and stainless steel drums*

**Suggested Retail Price:** *\$27*

**Enjoyability:** *Drink now through 2021 for optimum enjoyment*

## ON THE VINE

2017 began with winter rain, and lots of it, enough to fill reservoirs, replenish groundwater and bring a five year drought in California to an end. Our spring weather was mild, and due to the abundance of water the vines experienced vigorous growth. We were vigilant about canopy management, going through our vineyards and removing excess leaves to ensure the developing grapes had adequate sunlight and air flow. With just a few summer heat spikes, it first appeared that harvest would proceed at a normal pace, but a heat wave over Labor Day weekend hastened picking during the first two weeks of September. Overall though, harvest was early in 2017; the last of Flora Springs' grapes were harvested on Saturday, October 7.

Note to the reader: The infamous wildfires that swept through Napa Valley started on October 8, 2017, just one day after Flora Springs had completed its harvest. For more on the 2017 harvest and fires, please refer to our blog: <https://www.florasprings.com/2017-vintage-quality-resilience/>