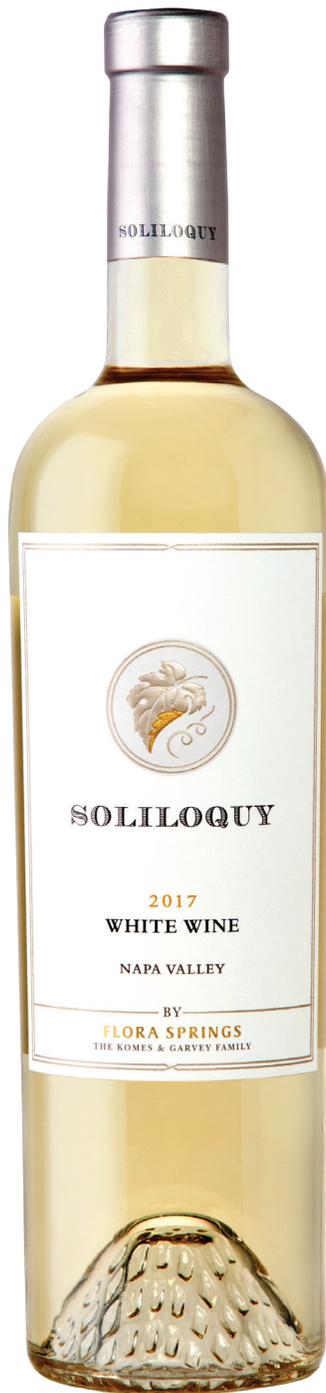




# FLORA SPRINGS



## 2017 SOLILOQUY WINEMAKER NOTES

The Komes-Garvey family has spent thirty years nurturing our Crossroads Vineyard in Oakville where our proprietary Soliloquy clone of Sauvignon Blanc is planted. This clone is unique to Flora Springs, certified by UC Davis as distinctive and unlike more common Sauvignon Blanc clones in Napa Valley. We've always admired the clone for its purity of flavor, and have preserved it in a block that is easily the finest in the Crossroads Vineyard. Our 2017 Soliloquy is an evolution of this wine, the upshot of vineyard experience and winemaking innovation. It comes after five years of winemaking trials as we experimented with a variety of blending, fermentation and aging techniques to create the best possible Soliloquy. Our 2017 is unlike anything we have made before: a wine with our Soliloquy Sauvignon Blanc at its core, blended with portions of Chardonnay and Malvasia for an intriguing and thoroughly modern white wine. With a nod to our history of innovation, Soliloquy is a wine worthy of its portfolio companion, our flagship red wine blend, Trilogy.

Our 2017 Soliloquy is a complex, multi-layered white wine blend offering bright flavors of grapefruit, lime, fresh apricot, and yellow peach along with distinctive floral notes of jasmine, honeysuckle and white gardenia. The Chardonnay anchors the wine with a soft, round mouthfeel, but this richness is balanced with the crisp acidity, bright flavors and minerality of the Sauvignon Blanc and the uplifting, aromatic tones of the Malvasia. A worthy companion to Trilogy, this is a mouthfilling, rich and layered wine with vivid, forward fruit, a pleasant creamy mid-palate and a long, smooth floral/spicy finish.

## ALL THE FACTS

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

**Varietal:** *Sauvignon Blanc; Chardonnay; Malvasia*

**Cases Produced:** *300*

**Aging:** *7 months in a combination of French oak barrels and puncheons*

**Suggested Retail Price:** *\$50*

**Enjoyability:** *Drink now through 2020 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. Cooler temperatures arrived in mid-September, giving our red fruit extra time on the vine. Overall though, harvest was early in 2017; the last of Flora Springs' grapes were harvested on Saturday, October 7.