



2018 SOLILOQUY WINEMAKER NOTES

Flora Springs Soliloquy is named for our proprietary Sauvignon Blanc clone, an outstanding and singular clone which is entirely unique to Flora Springs. Planted in our Crossroads Vineyard in the Oakville AVA, the clone was certified in the late 1980s by UC Davis as distinct from more common Sauvignon Blanc clones in Napa Valley. The clone nearly went extinct when our vines became diseased and had to be pulled. It took eight long years – three in a lab, two in a nursery and three in the ground – but our family was able to protect and preserve this precious clone. After that, General Manager Nat Komes took Soliloquy on as a personal project, conducting numerous blending trials over a three-year period to re-create the Soliloquy wine he and his family remember so fondly. Today, Soliloquy represents our quest to create the finest white wine we have ever made, a singular white and a worthy companion to our proprietary red wine, Trilogy.

Our Sauvignon Blanc-based 2018 Soliloquy is a complex, multi-layered blend of white varietals offering exotic flavors of passion fruit, pomelo, lime, coconut and green apple along with a lovely bouquet of jasmine, honeysuckle and citrus flower. The Sauvignon Blanc anchors the wine with bold flavors, zesty acidity and serious weight, while the Chardonnay rounds out the blend with a creamy leesy quality. The Pinot Gris and Malvasia animate the blend with alluring citrus and floral notes. Soliloquy is an impressive wine that can handle boldly-flavored foods; it would be a worthy companion to seafood chowders, lobster-stuffed raviolis, roast chicken with lemon and rosemary or Cajun-style barbecue shrimp.

ALL THE FACTS

Appellation: *Napa Valley*

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

Cases Produced: 620

Aging: *7 months in a combination of concrete “egg” vessels, French oak barrels, stainless steel barrels and oak puncheons*

Suggested Retail Price: \$50

ON THE VINE

2018 brought a long, steady and near-ideal growing season to Napa Valley. Bud break began in late February/early March followed by an extended flowering period in May/June that yielded uniform grape clusters. The summer continued with typical warm temperatures but no significant heat spikes. Harvest was later than in recent years, accompanied by mild weather through September and October that allowed grapes to be picked at optimum ripeness and flavor. Napa winemakers agreed that 2018 was one of the least eventful and finest growing seasons they’d witnessed, yielding wines of intensity, concentration and balance.