



2019 SOLILOQUY NAPA VALLEY

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 2019 Soliloquy is a complex, multi-layered blend of white varietals offering exotic flavors of passion fruit, lychee nut, lime, and graham cracker along with a floral bouquet of jasmine and orange flower. The Sauvignon Blanc provides the foundation for this wine, with fresh tropical fruit flavors, spicy top notes and bright acidity. Chardonnay enriches the blend with a creamy mouthfeel and hints of marmalade; the Malvasia energizes the wine with notes of citrus flower and jasmine. Our 2019 Soliloquy is a lovely, well-balanced wine that can handle a range of foods including Thai chicken coconut curry, lobster rolls and hard cheeses such as Gouda, Havarti and Monterey Jack.

ALL THE FACTS

Appellation: *Napa Valley*

Varietal: *Sauvignon Blanc; Chardonnay; Malvasia*

Cases Produced: 500

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

Suggested Retail Price: \$50

ON THE VINE

The early part of the 2019 growing season was defined by heavy rainfall which replenished reservoirs and gave the soils plenty of moisture. A long, warm summer featured few extreme heat events, and the typically foggy mornings set the stage for vibrant and expressive wines. Harvest was long and relatively mild, helping to preserve freshness and finesse in the fruit with extended hang time teasing out great color, structure and soft tannins. Crop volume was average to a little less than average. In the end, it was another amazing vintage yielding exceptional fruit with bright acidity and ample flavor and texture.