



FLORA SPRINGS



WINEMAKER NOTES

This is the debut vintage of our Family Select Chardonnay, a wine sourced entirely from our family's sustainably farmed estate-owned vineyards in Oakville and Carneros. It is rare to find Chardonnay in Oakville, but a few blocks in our Crossroads Vineyard offer a slightly cooler microclimate well-suited to the varietal and over the years we have resisted the temptation to graft these fully mature vines over to Cabernet Sauvignon.

In this carefully composed wine, the rich, ripe Oakville fruit (75%) beautifully complements the bright minerality of the Chardonnay we grow in our Carneros vineyard (25%). Fermented and aged predominantly in new French oak barrels with twenty-five percent malolactic fermentation, the wine opens with ample notes of ripe mango and lychee, followed by succulent stone fruit, Asian pear and a note of subtle caramel. Twice-monthly lees stirring gives this Chardonnay a rich and complex mouthfeel, yet it retains a fresh underlying liquid minerality that brings a radiant snap to the finish.

ALL THE FACTS

Appellation: *Napa Valley*

Varietal: *100% Chardonnay*

Cases Produced: *2,430*

Aging: *10 months in 90% Oak Barrels (85% French/15% American)
10% Concrete Vessels*

Suggested Retail Price: *\$35*

Enjoyability: *Drink now through 2020 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.