

2012 SANGIOVESE

**Winemaker Notes**

With the benefit of a superb growing season and harvest, our 2012 Sangiovese unfolds with a beautiful bouquet of freshly baked strawberry rhubarb pie, red licorice and bright maraschino cherries aromatics. On the palate the fruit gets darker, evoking blueberries and Napa Valley-grown figs – just like the ones we harvest from Flora's old fig tree in the winery courtyard in late summer. The wine also reveals notes of granite dust and white pepper, adding a layer of savory complexity. Truly a wine to be enjoyed with food, our Sangiovese is ideal for grilled meats and vegetables, full-flavored pasta dishes and wood-fired oven pizzas.

All The Facts

Appellation:	Napa Valley
Varietal:	Sangiovese
Case Production:	370
Aging:	16 months in a combination of oak ovals and seasoned French oak barrels
Suggested Retail Price:	\$30
Enjoyability:	Drink now until 2017 for optimum enjoyment

On the Vine

In a distant corner of Napa Valley, Pope Valley's hidden terrain of rolling hills and ancient oak trees offers a glimpse of this historic wine region's earliest days. Our Cypress Ranch, marked by a massive ancient cypress tree, is set against this rustic backdrop of untamed natural beauty. This small region's warm temperatures are moderated by consistent afternoon breezes, making it one of the best areas in Napa Valley to grow the Sangiovese varietal.

2012 was a vintage for the record books in Napa Valley, with a near perfect growing season that featured warm days, cool evenings and no heat spikes or rain events to speak of. Across Napa Valley and as far north as Pope Valley, this ideal weather pattern resulted in normal bud break, flowering and fruit set, along with slow, even ripening. The Sangiovese fruit from the 2012 harvest was simply exceptional, with deep color, good acid and highly concentrated red fruit flavor.



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