



2013

SAUVIGNON BLANC "OAKVILLE"

Winemaker Notes

Sourced from our Soliloquy Vineyard in the heart of the famed Oakville Appellation, our 2013 Sauvignon Blanc underscores our family's appreciation of tradition, devotion to innovation, and responsible stewardship of the land. Each year, we work hard to craft an exceptional Sauvignon Blanc that exhibits bright fruit and acidity with a refined minerality. In order to retain this varietal's vibrant, fruit-forward character, we hand pick 100% of our grapes and press whole fruit clusters. We then ferment and age the resulting wine in a combination of vessels—including stainless steel and concrete tanks and a small number of oak barrels and stainless steel drums. We've found that using different types of aging vessels increases the complexity and depth of the wine.

The aromatic 2013 vintage exhibits star-fruit, kiwi, candied lemon peel and lime zest with underlying hints of rosewater and ginger root. The palate is bright and fresh, with a gentle minerality and tangy citrus notes, lemongrass and a whiff of wet stone. This is a medium-bodied wine with the elegance and finesse to stand on its own, yet the weight and texture to be paired with light grilled fare and main course salads.

All The Facts

Appellation	Oakville
Varietal	100% Sauvignon Blanc (57% Soliloquy clone, 43% Musque clone)
Case Production	4,899
Aging	7 months in a combination of concrete and stainless steel tanks, oak barrels and stainless steel drums
Suggested Retail Price	\$25
Enjoyability	Drink now through 2016 for optimum enjoyment



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On the Vine

Our two-block Soliloquy Vineyard—planted entirely to Sauvignon Blanc—is named for Flora Springs' proprietary clone, certified by the University of California, Davis as the "Soliloquy" Sauvignon Blanc clone. In Napa Valley the 2013 growing season was near perfect, with long, sunny days, cool evenings, and no heat spikes or rain events to speak of. The daytime temperatures, averaging over 85°, coupled with the cool evenings made for ideal growing conditions. Our Sauvignon Blanc was handpicked at optimal ripeness in September.