

## 2013 PINOT GRIGIO



**FLORA**  
SPRINGS.

WINERY & VINEYARDS

### Winemaker Notes

Though 2012 was a stellar vintage, 2013 may have been even better. In Napa Valley, where our Pinot Grigio is grown, the growing season was near perfect, with long, sunny days, cool evenings, and no heat spikes or rain events to speak of. We hand harvested the thin-skinned Pinot Grigio grapes and gently pressed the whole fruit clusters to extract clear, beautiful juice. The juice fermented to wine in small, stainless steel tanks, helping to retain this delicate varietal's bright, fruit forward character. What you taste in this wine is pure Pinot Grigio fruit: honeydew melon, cantaloupe, lemon Anjou pear and linalool – a component that gives the wine a floral, spicy component. We even detect acacia flowers and a hint of crushed oyster shells. With its cool, crisp, refreshing profile and bright fruit flavors this Pinot Grigio is an excellent match for mild Italian cheeses such as Asiago as well as prosciutto and cold cuts.

### All The Facts

Appellation:	Oakville
Varietal:	Pinot Grigio
Case Production:	310
Suggested Retail Price:	\$20
Enjoyability:	Enjoy now!

### On the Vine

It's unusual to see a Pinot Grigio from Napa Valley, yet our Pinot Grigio comes from one of Flora Springs' most revered Napa Valley vineyards, Crossroads, located in the heart of the Oakville appellation. Crossroads Vineyard is mostly planted to Cabernet Sauvignon and Chardonnay, but we have reserved one small and special block for our Pinot Grigio. We utilize a careful watering regimen and manage the vine canopy scrupulously throughout the growing season to control growth and promote round fruit flavors and bracing acidity in the harvested grapes.