



WINEMAKER NOTES

Sourced entirely from our Soliloquy Vineyard in the heart of the famed Oakville appellation of Napa Valley, the 2015 Flora Soliloquy advances our family's vision of producing a world class Sauvignon Blanc, one that eloquently expresses the distinctive vineyard in which it was grown as well as the proprietary Soliloquy clone. Made with hand-picked grapes from the finest blocks in the vineyard, the 2015 Soliloquy was fermented in a combination of stainless steel and oak puncheons and aged in seasoned French oak barrels (31%) and stainless steel drums (69%). The wine stayed on the lees for 8 months with twice monthly stirring to add creaminess and depth. Thirty percent of the wine went through malolactic fermentation.

This thoughtfully-made Sauvignon Blanc has serious intention, displaying captivating notes of passionfruit, Golden Delicious apple, rose petal and a hint of lychee. The lees contact and stirring endows the wine with a lovely, viscous texture, and the mouthfeel is smooth, creamy and generously textured. Notes of graham cracker and caramel linger on the palate, though the wine holds the line with enough citrus-y acid to keep it fresh and lively. A noble Sauvignon Blanc from an appellation that is ideal for this varietal.

ALL THE FACTS

Appellation:	Oakville, Napa Valley
Varieltal:	100% Sauvignon Blanc
Cases Produced:	250
Aging:	8 months in a combination of seasoned French oak barrels (31%) and stainless steel drums (69%)
Suggested Retail Price:	\$50
Enjoyability:	Drink now through 2019 for optimum enjoyment

ON THE VINE

Our Soliloquy vineyard in Oakville is named for Flora Springs' proprietary "Soliloquy" clone, which was certified by the University of California, Davis in the 1980s. While many vineyards in Oakville were planted over to Cabernet Sauvignon long ago, our family has retained these special vines as a testament to this extraordinary site and to the potential for Sauvignon Blanc to stand side by side with Trilogy, Flora Springs' flagship red wine. The 2015 vintage in Napa Valley will be remembered for high quality but low yields and one of the earliest harvests on record.