



VARIETAL

93% Sauvignon Blanc,
5% Semillon,
2% Malvasia Bianca

MEAT PAIRING

Grilled lemon-herb
chicken with fresh thyme.

VEGETARIAN PAIRING

Spring pea & asparagus
risotto.

CHEESE PAIRING

Fresh goat cheese.

CELLAR

Enjoy now through 2035



FLORA
SPRINGS
NAPA VALLEY

SAUVIGNON BLANC 2025

Born of Napa Valley's cooler influences; this Sauvignon Blanc reflects the freshness and natural energy shaped by cool mornings, coastal air, and long, measured days in the vineyard. Inspired by the goddess Flora, it honors balance, renewal, and clarity of place.

Gina's focused, restrained winemaking preserves acidity and lift, shaping a wine that is crisp and vibrant, with notes of citrus blossom, fresh lime, and white stone fruit carried by a clean, mineral finish. Rooted in the land and guided by experience, this is a luminous expression of Flora Springs and Napa Valley at its most refined.—Guardians, Gina G. Boisset & Jean-Charles Boisset.

 

TASTING NOTES

The 2025 Sauvignon Blanc presents an expressive aromatic profile of ripe melon, tropical fruit, and fresh citrus, layered with subtle grassy notes that provide classic varietal lift. On the palate, the wine is medium-bodied with a focused acid line that supports brightness without sharpness. Fruit intensity is balanced by textural weight from stainless steel aging, leading to a persistent, mineral-driven finish. The overall profile is vibrant, clean, and structurally composed, with strong versatility for by-the-glass programs and food pairings.

WINEMAKING

The 2025 Sauvignon Blanc was fermented and aged primarily in stainless steel (98%) for five months to preserve aromatic purity and structural precision. This approach maintains freshness while allowing the wine to develop texture and integration on the palate. Careful attention was given to achieving balanced acidity, resulting in a profile that is vibrant and present without sharpness. A subtle influence of fruit sourced from Yountville contributes finesse and lift, enhancing both aromatic clarity and overall balance.

Winemaker: Gina G. Boisset.

VINTAGE

The 2025 growing season in Napa Valley began with a mild winter and moderate rainfall, providing essential soil moisture without excessive vigor. Spring arrived evenly, with temperate conditions supporting a healthy and uniform budbreak. A warm but balanced summer followed, marked by steady daytime temperatures and cool evenings that preserved natural acidity. Limited heat spikes allowed for gradual phenolic development and extended hang time, resulting in fruit with concentrated flavor, vibrant aromatics, and structural precision. Harvest commenced under clear skies, with grapes arriving at optimal ripeness and excellent balance.

CASES PRODUCED 3500

FLORA SPRINGS