



2011 SANGIOVESE

Winemaker Notes

Our 2011 Sangiovese is one of the most food friendly wines you will find—truly a wine for all occasions! On the nose, Amarena cherry, licorice, and tart cranberries overlay sweet heirloom tomatoes. On the palate, a savory blend of sage and dried strawberries joins a dark fruit profile of black cherry and boysenberry, with a hint of rhubarb. A superb wine to sip while barbecuing, or to accompany your favorite pasta dish.

All The Facts

Appellation:	Napa Valley
Varietal:	Sangiovese
Case Production:	750
Aging:	16 months in oak ovals and three-year-old French oak barrels
Suggested Retail Price:	\$30
Enjoyability:	Drink now through 2016 for optimum enjoyment

On the Vine

Pope Valley's hidden terrain of rolling hills and ancient oak trees is kept secret by 40 minutes of switchbacks that connect this distant corner of Napa Valley to St. Helena. A good portion of this rustic and fertile farmland—Napa Valley's last frontier—still lies fallow, offering a glimpse of this historic wine region's earliest days. Our Cypress Ranch, marked by a massive ancient cypress tree, is set against the backdrop of the Palisades.

Across Napa Valley and as far north as Pope Valley, a relatively cool, wet spring was followed by a mild summer and a harvest that extended well into November. The cold spring weather hampered fruit set, reducing crop by as much as 50%—or more in some vineyard blocks. A rain in late October delayed harvest and further reduced our crop yield. However, our close, daily attention to the vineyard—opening up canopies for better sun exposure and air flow, and thinning sub-optimum fruit to focus vine energy on the very best clusters—resulted in a low yield of exceptional quality fruit with highly concentrated flavors.



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