



# FLORA SPRINGS



## WINEMAKER NOTES

Our 2015 Family Select Chardonnay is sourced entirely from our family's sustainably farmed vineyards in Oakville (67%) and Carneros (33%). Chardonnay in Oakville is a rarity, but a few blocks in our Crossroads Vineyard offer a slightly cooler microclimate well-suited to the varietal and over the years we've resisted the temptation to graft these fully mature vines over to Cabernet Sauvignon. Fermented in French oak barrels and aged in a combination of oak and concrete vessels, this wine shows off rich, ripe, caramelized fruit – think fresh-baked Tarte Tatin – with notes of wine-soaked pear and almond. Twice-weekly lees stirring and 30% malolactic fermentation give the wine a creamy, open texture, and the long finish coats the mouth in delicious vanilla custard.

## ALL THE FACTS

**Appellation:** *Napa Valley*

**Varietal:** *100% Chardonnay*

**Cases Produced:** *2000*

**Aging:** *7 months in French oak barrels (78%) and concrete vessels (22%)*

**Suggested Retail Price:** *\$35*

**Enjoyability:** *Drink now through 2021 for optimum enjoyment.*

## ON THE VINE

The 2015 vintage in Napa Valley will be remembered for high quality but low yields. The growing season began with warm temperatures in late winter and early spring resulting in an early bud break. In May, colder temperatures during bloom caused fruit set to be uneven, yielding a much smaller crop compared to earlier vintages. Winemakers and vineyard managers worked closely together as the season progressed to ensure grapes ripened uniformly. The harvest, which was in full swing by mid-August, was one of the earliest on record in Napa Valley, and most vintners completed picking by mid-October. Although the continuing drought was a concern around California, Napa Valley received 75% of its annual rainfall average in 2015 making it less worrisome for Napa vintners.