



2016 SOLILOQUY WINEMAKER NOTES

Sourced entirely from our Soliloquy Vineyard in the heart of the famed Oakville appellation of Napa Valley, the 2016 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 2016 Soliloquy was fermented in one year old Puncheons. The wine stayed on the lees for 10 months with twice monthly stirring to add creaminess and depth.

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*

Varietal: *100% Sauvignon Blanc*

Cases Produced: *104*

Aging: *18 months in 1 year old Puncheons*

Suggested Retail Price: *\$50*

Enjoyability: *Drink now through 2019 for optimum enjoyment*

ON THE VINE

An early bud break followed by warm weather and spring rains brought a rapid start to the 2016 growing season, a near perfect year with beautiful weather from bloom, to berry set, to veraison and harvest. Napa Valley winemakers and vineyard managers worked closely together as the season progressed to ensure grapes ripened uniformly, adjusting vine canopies, thinning fruit and keeping a close eye on soil moisture. The harvest began in mid-August and wrapped up by mid-October, just ahead of the valley's first significant fall rainstorm.