



FLORA SPRINGS



2017 PINOT GRIGIO WINEMAKER NOTES

Our 2017 Pinot Grigio – the first wine to be released from the vintage – was sourced from the mid-southern Napa Valley where cooler temperatures and lingering fog create excellent conditions for growing this cool climate grape variety. The thin-skinned grapes were sent directly to the press in whole fruit clusters in order to gently extract clear, beautiful juice. The juice fermented to wine in small, stainless steel tanks at a cool temperature in our cellar, retaining the delicate varietal’s pretty fruit character and bright acidity. This young wine is made in a fresh, fruity style, with notes of lemon, apple and white nectarine along with hints of honeysuckle and orange blossom. There’s a faint minerality to the wine, and the overall palate impression is crisp and refreshing. Our Pinot Grigio is an ideal warm weather sipper and will be best if consumed within a year.

ALL THE FACTS

Appellation: Oak Knoll, Napa Valley

Varietal: 88% Pinot Grigio, 12% Malvasia

Cases Produced: 300

Suggested Retail Price: \$25

Enjoyability: *Drink now!*

ON THE VINE

2017 began with winter rain, and lots of it, enough to fill reservoirs, replenish groundwater and bring a five year drought in California to an end. Our spring weather was mild, and due to the abundance of water the vines experienced vigorous growth. We were vigilant about canopy management, going through our vineyards and removing excess leaves to ensure the developing grapes had adequate sunlight and air flow. With just a few summer heat spikes, it first appeared that harvest would proceed at a normal pace, but a heat wave over Labor Day weekend hastened picking during the first two weeks of September. Cooler temperatures arrived in mid-September, giving our red fruit extra time on the vine. Overall though, harvest was early in 2017; the last of Flora Springs’ grapes were harvested on Saturday, October 7.