



## 2008 BARREL FERMENTED CHARDONNAY

### Winemaker's Notes

Flora Springs Barrel Fermented Chardonnay is Napa Valley history in a bottle. In 1980, at a time when Chardonnay was the true Ambassador for wines from the New World, Flora Springs began its reign as one of the great Chardonnays from Napa Valley. Disregarding trends, Flora Springs continues to craft its Barrel Fermented Chardonnay in a style that has inspired white wine producers and created loyal Chardonnay connoisseurs for the last 29 years. The 2008 vintage offers rich flavors of peach and pear with a hint of pineapple on the palate. This wine does not undergo malolactic fermentation do to the considerable richness that is inherent in our fruit. We choose to highlight the bright acidity available in our Chardonnay to create a delicious wine that can pair beautifully with food or simply be enjoyed alone.

### All The Facts

Appellation:	Napa Valley
Varietal:	100% Chardonnay
Case Production:	2040
Aging:	8 months, 50% new French oak
Suggested Retail Price:	\$30
Enjoyability:	Drink now through 2011 for optimum enjoyment.

### What's On the Vine

The long running success of our Barrel Fermented Chardonnay is dependent on four of our select sustainably farmed vineyards: Lavender Hill and Sunset Knoll in Carneros, Crossroads Ranch in Oakville, and P&J in Rutherford. Each vintage the grapes sourced from our Crossroads Ranch provide winemaker Paul Steinauer with the perfect building blocks to create the Barrel Fermented Chardonnay. The vineyard, located near Conn Creek and the Napa River, presents a nearly perfect climate for Chardonnay with afternoon breezes and cool morning fog playing ideal bookends to the long warm days of summer. Paul is then able to use the sweet fruit flavors from our Patrick & Julia vineyard and the structured bright acidity from our Lavender Hill and Sunset Knoll vineyards in Carneros to create a supple Chardonnay with complexity and elegance.



**FLORA  
SPRINGS.**

WINERY & VINEYARDS