

Flora Springs,
`Soliloquy` Napa Valley White Blend 2024
Napa Valley, California, USA

FLORA
SPRINGS
NAPA VALLEY



Grape Varieties **82% Sauvignon Blanc**
 13% Malvasia
 3% Vermentino

Winemaker	Gina Gallo-Boisset
Closure	Natural Cork
ABV	14%
Residual Sugar	0.4g/L
Acidity	6.9g/L
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Flora Springs, based in St. Helena, was founded in 1978 by the Komes Garvey family and named in honour of Flora Komes, whose belief that "the land returns the love you give it" and helped establish the estate's long-standing focus on sustainable viticulture. Acquired in 2024 by Gina Gallo-Boisset and Jean-Charles Boisset, the estate continues its family-led legacy with a renewed emphasis on sustainability and Napa Valley expression. Napa native, Gina, brings more than 30 years of winemaking experience to the estate, crafting wines from some of the region's most prestigious AVAs, including Rutherford, St. Helena and Oakville. Long-term grower partnerships support sourcing from organically farmed vineyards with a strong focus on soil health, water conservation and biodiversity initiatives such as owl boxes and raptor perches.

VINEYARDS

The 'Soliloquy' is named after a Sauvignon Blanc clone discovered in 1989 in the 'Crossroads Ranch' vineyard in Oakville and singled out for producing wines of exceptional character. Researchers at UC Davis later certified the Soliloquy clone as unique to the Crossroads Ranch vineyard and work was undertaken to preserve and propagate the vines. The Sauvignon, Malvasia and Vermentino for the 2024 blend come from the 'H block' of the Crossroads Vineyard on well-draining sandy soils. The vineyards are farmed following organic practices with a particular focus on soil health and biodiversity.

VINTAGE

The 2024 growing season in the Napa Valley began with heavy winter rains, which replenished soil water reserves and sustained the vines through the hot growing season that followed. Optimum conditions during flowering and fruit set laid the foundations for a year of abundant yields. A mid-summer heatwave accelerated the grape ripening process, but cool nights counteracted the heat of the days and preserved vibrant acidity in the grapes. Excellent conditions in early autumn made for a stress-free harvest and the grapes picked were of excellent quality, balancing ripe flavours with striking acidity.

VINIFICATION

Upon arrival at the winery the Sauvignon, Malvasia and Vermentino grapes underwent whole bunch fermentation with indigenous yeasts. Following fermentation, the wine was aged for six months in a combination of concrete eggs (30%), new Francois Frères barrels (15%), used oak (30%) and stainless steel tanks (25%) before the final blend was assembled and bottled.

TASTING NOTES

An elegant and vibrant wine which marries citrussy vibrancy with floral notes of honeysuckle and orange blossom. Textured on the palate with a vibrant acidity which drives the complex flavours onto the lingering finish.