



Grape Varieties **93% Sauvignon Blanc**
 5% Semillon
 2% Malvasia Bianca

Winemaker	Gina Gallo-Boisset
Closure	Natural Cork
ABV	13%
Residual Sugar	0.85g/L
Acidity	6.2g/L
Wine pH	3.3
Bottle Sizes	75cl

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 Sauvignon Blanc, Semillon and Malvasia grapes were sourced from vineyards in the Yountville AVA on gravelly silt loam soils. The warm days are tempered by coolings winds and fog from the San Pablo Bay, allowing the grapes to undergo a perfectly paced ripening. The vineyards are farmed following organic practices with a particular focus on soil health and biodiversity.

VINTAGE

The 2025 growing season in the Napa Valley began with a mild winter with moderate rainfall, this replenished soil water reserves and sustained the vines through the rest of the growing season. Spring arrived evenly, with temperate conditions supporting a healthy and uniform budburst, flowering and fruit set. A warm summer followed, marked by steady daytime temperatures and cool evenings that helped to preserve the grapes' vibrant acidity. Limited heat spikes allowed a slow ripening and extended hang time, resulting in fruit with concentrated flavours, vibrant aromatics, and great structure.

VINIFICATION

Upon arrival at the winery, the grapes were gently pressed and underwent fermentation in stainless steel with indigenous yeasts. Unoaked, the wine was kept in stainless steel for 5 months before the final blend was assembled and bottled.

TASTING NOTES

A vibrant and expressive wine with lively aromas of fresh citrus, ripe melon, passion fruit and subtle herbaceous hints. On the palate, the wine has a mouthwatering acidity, bright fruit intensity and a crisp clean finish.