

Flora Springs

Soliloquy



This wine is named for the Soliloquy clone, a proprietary Sauvignon Blanc clone that the family discovered in the 1980s, offering unusual notes of melon and honeysuckle to the wine. Primarily sourced from Flora Springs eight-acre Soliloquy Vineyard located in Oakville at Crossroads Ranch.

Fermentation:

Sauvignon Blanc was destemmed, pressed at harvest and fermented in partial concrete eggs and stainless steel. Chardonnay was destemmed, pressed at harvest and fermented in stainless steel. Malvasia was destemmed, pressed at harvest and fermented in stainless steel.

Post Fermentation:

The Chardonnay in the blend went through 30% malolactic fermentation. No malo on the Sauvignon Blanc and Malvasia.

Ageing:

Sauvignon Blanc was aged for 7 months in partial concrete eggs and stainless steel. Chardonnay was aged in French oak barrels for 7 months - 20% new. Malvasia was aged for 7 months in stainless steel.

Grape varieties : 70% Sauvignon Blanc, 20% Chardonnay, 10% Malvasia

Soil : Clay and well-drained sandy loam

Alcohol : 14.2%

Tasting notes :

Evocative notes of pomelo, lime blossom, apple, hazelnut and stone fruit. Sauvignon Blanc anchors the wine with bold flavor, zesty acidity and serious weight, while the Chardonnay rounds out the blend with a creamy leesy quality. The Malvasia brings alluring citrus and floral notes.

Press Notes

The Wine Advocate

2021 90 points

Wine Spectator

2022 91 points
2021, 2019 90 points

James Suckling

2019 91 points

