FLOR 2011
SANTA YNEZ VALLEY

67% sauvignon blanc, 33% sémillion
1/3 French oak, 40% neutral French oak and 1/3 stainless tank | 244 Cases Produced

RUBEN SOLÓRZANO
Vineyard Manager

MATT DEES
Winemaker

DREW PICKERING
Assistant Winemaker

ON THE WINE

With every new vintage of Flor, I feel that we are reaching new heights of balance, charm, power, and subtlety. The vines gain an extra year of maturity and grow deeper roots and the wines seem to respond directly and gain a new level of depth of their own. The nose is pure Flor with pungent notes of orange zest, lemon blossom, sweet custard, and dried chamomile. Sémillon adds an extra dimension of poignancy on the palate. The dance between the fat of sémillon and the zing of sauvignon blanc is fine tuned in this offering. Higher acidity than the previous offering (a la the brilliant and cool conditions of 2011) adds a level of precision to the long finish. My favorite Flor to date (no offense to Flor’s ’05 through ’10) and one I am anxious to revisit in five and then ten years.

ACCOLADES

94 POINTS Antonio Galloni’s Vinous, July 2013
92 POINTS The Wine Advocate #208, August 30, 2013