

WINE

FERMENTED AND AGED IN STAINLESS
STEEL BARRELS FOR 8 MONTHS

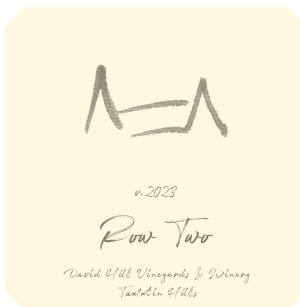
pH 3.43 | TA .51/100ml

VINEYARD

OLD VINE | LAURELWOOD SOIL | DRY
FARMED

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR,
ORGANIC YEAST NUTRIENT, NATIVE YEAST



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2023 Flora

Vintage Overview

Introducing 2023 Row 2, our Flora wine has a very bright and refreshing quality. On the nose, juicy nectarine, satsuma orange and orange zest meet subtle white pepper and a lingering ocean mist. Forward fruit of ripe pear and quince join on the palate with balanced acid, and bright finish.

In the Vineyard

2023 was a great growing season in the Willamette Valley, and a particularly favorable vintage in the Tualatin Valley AVA. The spring was wet and cool, which culminated in an early May budbreak. The growing season was short as June was warm and July and August were hot, but there were no extreme weather events or dynamics that might present threats or problems in the vineyard. The consistent heat ripened the fruit and produced a rich concentration of flavor and weight, but the cooler nights in late summer and early fall - especially at the vineyard's elevation, helped develop acidity in the fruit to give lift and support the richness of the vintage.

In the Winery

Flora, a white grape varietal, invented in California in 1938 by professor Dr. Harold Olmo, is fermented and aged in stainless steel for 8 months. It is bright and fresh with body and a textural component on the palate.

davidhillwinery.com

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