

# N O T E S

*An Exclusive Newsletter to Flora Springs Wine Club Members*



## Flora's Gardens

*May 5*  
*Cinco de Mayo*  
*Fiesta at The Room*

*June 18*  
*Johnny's Lobster Feed*  
*Atop The Room*

*June 20*  
*Father's Day*  
*at The Room*

*June 25*  
*FS Lounge*  
*at the Room*

Flora Springs Winery is named after two life-giving forces: the springs that flow unceasingly from the hills behind the winery and Flora Komes, the matriarch of the family. Flora will celebrate her 99th birthday in November and don't even begin to imagine her as a decrepit old woman. Flora has a sparkle in her eye, a jaunt to her step and a mean game of dominoes. Born in Honolulu, Hawaii in 1911 Flora has always lived up to her name. She loves to garden and at all times has green plants thriving around her.

Although it's been a few years since she has put a shovel to the earth on the Flora Springs Estate, we credit her with the spectacular show of color that occurs each Spring around the winery. The hillside behind us is usually still lush from the winter

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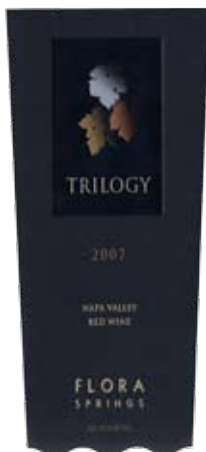
May/June 2010



## 2007 Trilogy

RETAIL PRICE: \$65.00/BOTTLE

*"...might be called a Napa version of St. Emilion blended with a Margaux. This textured, lush, medium to full bodied, beautifully constructed 2007 can be drunk now or cellared 15-20 years." 93 Points - Robert Parker The Wine Advocate, December 2009*



Flora Springs has built its legacy on beautiful and complex wines that can be enjoyed either as young and vibrant or as cellared and graceful. The 2007 exhibits all of the classic Trilogy attributes with a lovely cassis and cherry bouquet as well as huge dark fruit flavors that envelope the palate. Each varietal is vital to the outcome - the Cabernet exhibits black cherry and dark cocoa character, while the Merlot carries these flavors towards an everlasting finish at the back of the palate. Unrelenting with power and grace, the 2007 Trilogy, our 23rd vintage, beautifully marries the complexity and elegance of our earlier vintages with the sheer bravado of our favorite vintages during the late 90's.

**ESTATE GROWN VARIETAL:** 74% CABERNET SAUVIGNON, 21% MERLOT, 5% PETIT VERDOT

**ENJOYABILITY:** DRINK NOW THROUGH 2030 FOR OPTIMUM ENJOYMENT

**CLUB SHIPMENT PRICE:** \$58.50/BOTTLE

**CLUB REORDER PRICE:** \$52.00/BOTTLE



## 2009 Pinot Grigio

RETAIL PRICE: \$16.00/BOTTLE

Due to cooler than normal temperatures during the growing season, our 2009 Pinot Grigio was harvested on September 16th, several weeks later than normal. We like to see this vineyard reach just the perfect level of ripeness while still retaining a significant amount of acid before we harvest. It's quite a balancing act, but crucial to the outcome. When the summer months start heating up there is nothing better than an unoaked, fruit forward Pinot Grigio with subtle minerality and bright acidity!

**ESTATE GROWN VARIETAL:** 100% PINOT GRIGIO

**ENJOYABILITY:** DRINK NOW THROUGH 2012 FOR OPTIMUM ENJOYMENT

**CLUB SHIPMENT PRICE:** \$14.40/BOTTLE

**CLUB REORDER PRICE:** \$12.80/BOTTLE

# 2007 Out of Sight Cabernet Sauvignon

RETAIL PRICE: \$85.00/BOTTLE

*"Its saturated purple color is among the darkest of all the wines. Possesses floral notes along with red and black currants and black licorice." 93 Points - Robert Parker The Wine Advocate, December 2009*

The combination of mild temperatures during the 2007 growing season led to even ripening, low yields, and small berry size – a winemaker's dream come true. Despite the warm western facing location of the Out of Sight vineyard, it tends to be one of our last vineyards harvested. The long hang time makes for delicious wine with ripe extracted flavors. The 2007 Out of Sight Cabernet Sauvignon exhibits the vineyard's classic "plumminess" with a lush mouth feel and complex finish. There is an engaging bouquet of violets and black currants, followed by richly extracted black fruit on the palate. The finish is long and elegant, enhanced by soft, sweet tannins. With its impeccable balance and bravado, this wine can be enjoyed early for its youthful brilliance or aged for several years as its depth and complexity evolve.

ESTATE GROWN VARIETAL: 100% CABERNET SAUVIGNON

ENJOYABILITY: DRINK NOW THROUGH 2025 FOR OPTIMUM ENJOYMENT.

CLUB SHIPMENT PRICE: \$76.50/BOTTLE

CLUB REORDER PRICE: \$68.00



May/June 2010

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rains, the fruit trees that line the terraced vineyards flower with splashes of pink and white, and Grandma Flora's fig tree starts to show life. She has poured a lifetime of love and energy into the Grounds of Flora Springs, which stand as wonderful tribute to her legacy.

Flora left Honolulu after her high school graduation to become a nurse. It was as a student at St. Mary's Hospital in San Francisco that she met the love of her life on a blind date. Jerry Komes knew he met "the one" but Flora refused to marry him until she successfully graduated and had secured a nursing position. While she eventually gave up her career to raise their children, she is still a nurse at heart and it shows.

Jerry and Flora were quite a team. She was his greatest supporter and he was always quick to tell you that his accomplishments were not his alone but possible because of Flora. They were married 67 years when Jerry died at the age of 89.

If you have the good fortune to meet Flora, you won't soon forget her. And, if you have the opportunity to walk through the gardens at Flora Springs, you may even feel the soul of Hawaii.



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We are on [Facebook](#), [Twitter](#) and [Yelp](#)! And you can catch **Flora Fever** at [florasprings.com/blog](http://florasprings.com/blog).



## Mark your calendars!

**Saturday, May 1—Appellation St. Helena Wine Tasting** Join Flora Springs and a host of other great St. Helena wineries at Charles Krug from 2-5pm.

**Wednesday, May 5—Cinco de Mayo Fiesta at The Room** Ole! We will be celebrating with Mexican inspired food bites and wine specials. So put on your sombrero and come on down and say hola!

**Friday, June 18—Johnny's Lobster Feed Atop The Room** It's back! Our favorite summer activity has returned for another year of lobster and Flora Springs wine! Join your fellow crustacean lovers for a feast that's not to be missed. Email [theevents@florasprings.com](mailto:theevents@florasprings.com) for more info or to reserve your spot!

**Sunday, June 20—Father's Day at The Room** Hey dads, we're celebrating you! Come on down to The Room for a complimentary tasting.

**Friday, June 25—Savor The Simple Life Lunch at The Estate** Enjoy a four course lunch all paired with Flora Springs wines while enjoying the beautiful views of the winery all hosted by a family member. (Last Friday of every month)

**Friday, June 25—FS Lounge** We are bringing back our popular FS Lounge for the spring and summer! Grab your friends and head on down to The Room for some wine, small bites and the sounds of our resident DJ from 6-9pm! Tickets are \$10 and can be purchased at the door.