



PREFERRED PALATES

A FLORA SPRINGS WINE CLUB

When I was a kid I used to love watching Westerns. John Wayne, Gary Cooper, Randolph Scott – I couldn't get enough of those guys galloping over the prairies on their roans and palominos. There's something about our Wild Boar Cabernet Sauvignon that reminds me of those old movies. Pope Valley is, after all, home to fewer than 600 people. Listed as an "unincorporated community," it doesn't really have a proper town, and in some places its fallow pastures stretch as far as the eye can see.

To me, Pope Valley is the Wild West. And though I prefer Tri-Tip to baked beans with my Cab, I wouldn't mind cooking it over an open fire and sleeping under the stars. I just gotta get me a horse.

A handwritten signature in white ink that reads "John Komer". The signature is fluid and cursive, with a long horizontal stroke at the end.

APRIL 2015



MAKING THE CUT: OUR SINGLE VINEYARD CABERNETS

In our last issue we interviewed Paul Steinauer about blending Trilogy. This month we catch up with Assistant Winemaker Enrico Bertoz who tells us about what goes into making Flora Springs' Single Vineyard Cabernet Sauvignons.

How does Flora Springs determine when a vineyard is good enough to be bottled on its own?

To become a single vineyard a wine has to convey a unique sense of place and individuality; in its aromas and flavors it has to clearly express a particular site.

How do you get complexity in a single vineyard wine?

As winemakers it's our job to be the translators of what each vineyard has to say. Our viticultural practices and winemaking techniques are tailored to each site, teasing out the differences and distinctive characteristics of each one. That, coupled with the singularities that every vintage brings, gives each of these wines dimension and complexity.

What winemaking techniques do you employ with the single vineyard Cabs?

Our vinifications are aimed at obtaining purity of fruit and the structure that makes for good aging. We carefully berry sort the grapes upon receipt, give them a three- to four-day period of cold soaking prior to fermentation, and carefully manage the extraction of tannins during and after fermentation. Then we age the wines for about 18 months on average in French and/or American oak, depending on the wine.

What makes the Wild Boar Cabernet Sauvignon stand out as a single vineyard wine?

Wild Boar has always been a revelation to me in the sense that I consider it to be an "all-American" wine. It comes off our Cypress Ranch in Pope Valley, a warm region of Napa Valley. The small berries and thick skins this microclimate produces yield a wine with intense color, plush fruit and intense muscular tannins. We age the wine in 70-75% American oak, which frames it in "sweet" tannins. Although big, Wild Boar is never clumsy, but rather manages to walk the fine line between rich, ripe fruit and structural elegance.