



PREFERRED PALATES

A FLORA SPRINGS WINE CLUB

Traveling up and down Highway 29 I often think about the Napa Valley we encountered when our family first came here in the 1970s.

There were vineyards, certainly, but they shared the land with orchards and vast pastures where horses and cattle grazed. Wineries were fewer and farther between, and there were only a couple of restaurants where you could get a good steak. The traffic was lighter, and I don't think SUV limos had been invented yet!

It's easy to be nostalgic for that seemingly simpler time, but I also really love how Napa Valley has evolved. I'm reminded of this each year when we release the newest vintage of Trilogy.

Like everything we do at Flora Springs, we strive to capture the spirit of our matriarch — my mother — in this wine. And while Flora stood for all things good and unwavering, she also firmly embraced innovation and promise. That's what Napa Valley — and Trilogy — represents to me.



FEBRUARY 2015



BLENDING TRILOGY

Since 1984 Trilogy has been a Cabernet-based blend that combines three or more Bordeaux varietals grown in our sustainably and organically-farmed estate vineyards. Here our winemaker, Paul Steinauer, tells us what goes into blending our flagship wine.

Do you know ahead of time which vineyard lots will make it into Trilogy?

Paul: Having worked with these vineyards for over three decades we definitely have a sense which lots will make the cut. Over time Trilogy has evolved into a true "winery estate" wine, and what's interesting is that our estate actually spans two appellations, Rutherford and St. Helena. The majority of the Cabernet Sauvignon as well as the Malbec, Petit Verdot, Merlot and Cabernet Franc come from vineyards that surround the winery. We also use grapes from our Crossroads Vineyard in

Oakville, as well as our Windfall Vineyard in the southern part of Rutherford.

When do you compose the Trilogy blend?

Paul: We begin in the spring after the harvest year as we start to get a sense of how the wines are evolving. We make two blends of each variety: two Cabernet Sauvignons, two Merlots, two Malbecs, etc. These blends might be assembled from 30 or more wine lots. At this point, even though we're creating individual varietal blends, we're envisioning how each varietal will react with the other varietals down the road.

The next stage is approximately 16 months later when we determine the final varietal makeup. Not all of our original components will be used. For instance, in some vintages Cabernet Franc brings something to the table, in other vintages it doesn't. We know the foundation of the blend is Cabernet Sauvignon, and we integrate the other



2012 TRILOGY TASTING NOTES

The creation of Trilogy goes back to 1984 when our family set out to make the best wine possible by selecting the highest quality wine lots culled from our estate vineyards. By blending traditional Bordeaux varietals—Cabernet Sauvignon, Merlot, and Cabernet Franc—we created one of the original Meritage wines. Over the years we’ve added other Bordeaux varietals to this Cabernet-based blend, always seeking to create the very finest wine from each individual vintage. Our 2012 Trilogy brings together Cabernet Sauvignon, Merlot, Malbec and Petit Verdot in a wine that is rich, robust and elegantly refined. With beautiful overlapping aromas of cassis, black licorice, olallieberry and sandalwood, this multi-layered wine offers deeply concentrated flavors of cherry, mulberry, and raspberry pastilles mingled with notes of white pepper and dark chocolate. A product of a great vintage, this is a big Trilogy, with a generous texture and a long, luxurious finish that lasts and lasts.

varietals to create a wine that has great aromatics, is fruit forward and rich on the palate, and finishes with a soft silkiness. If the wine has these attributes, drinks well on its own and can accompany a variety of foods, then we’ve achieved our goal.

Who is involved in the blending process?

Paul: In addition to the winemaking team the Komes and Garvey family is very much a part of the blending decision. We also often invite a wine industry person outside of Flora Springs to join for some of the tastings. It’s always nice to get another perspective from an industry professional, whether a winemaker or perhaps a sommelier. It makes for healthy discussions!

CELLAR FACTS

Appellation: Napa Valley

Composition: 82% Cabernet Sauvignon, 6% Merlot, 6% Malbec, 6% Petit Verdot

Cases: 4,882

Aging: 22 months; 60% new French oak; 40% one-year-old French oak

Enjoyability: Drink now or cellar. Pull the cork until 2024 for optimum enjoyment.

PRICING & REORDER

Price **\$75** | Shipment **\$60** | Reorder **\$60**

**TO PLACE YOUR ORDER PLEASE CONTACT
WINE CLUB MANAGER KENNY WERLE AT
1.800.913.1118 OR INFO@FLORASPRINGS.COM**



NEW AT THE ESTATE IN 2015

If you haven't visited The Estate for a while, now is the time to do so! In addition to our Estate Tour, we've recently introduced two new tasting experiences designed to offer a more intimate look at how we make wine at Flora Springs. Featuring our finest wines, these tastings offer a feast for the senses.

TRILOGY PAST, PRESENT, FUTURE

A curated flight of our iconic Cabernet-based blend demonstrates how our winemaking team assembles this critically-acclaimed wine year after year. Following a tour of the estate, this tasting includes a library wine, current vintage and barrel sample. Due to the nature of this tasting the vintages offered in this experience are always changing. Please contact us to learn about the wines we currently offer.

SINGLE VINEYARDS EXPERIENCE

Our Single Vineyard Cabernet Sauvignons are the finest, most sought-after wines we produce, selected from our estate vineyards located in Napa Valley's best appellations and growing regions. Following a private guided tour of our estate property, you'll enjoy an

exclusive tasting of five limited-production Single Vineyard Cabernets, including current and future releases from the barrel. Please contact us to learn about the wines and vintages we currently offer.

Reservations: Appointments are required to visit the Estate. To provide the most personal experience possible we request one week advance reservations. Contact us at theestate@florasprings.com or call **707-967-6723**, or visit our website: www.florasprings.com.

Remember as a Preferred Palates member you receive a complimentary Estate Tour for up to 4 people. If you choose to upgrade to an experience above and beyond The Estate Tour, you'll receive your 20% wine club discount towards that experience.



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