INTRODUCING FLORA’S LEGACY

“I always wanted to make a wine to honor my grandmother. She was such a force in my life and my family’s life.”
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That sentiment from General Manager Nat Komes – one shared by the entire Komes and Garvey family – is what inspired two new wines from Flora Springs: our Flora’s Legacy Chardonnay and Flora’s Legacy Cabernet Sauvignon. Made in miniscule quantities (as little as one barrel depending on vintage), these wines are truly a family’s labor of love. “We get the whole clan involved in making this wine,” says Nat, “going through the cellar, tasting wines out of barrel, and determining the blends we think Flora would have loved.”

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FLORA SPRINGS
PREFERRED PALATES

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JUNE 2015
We recently caught up with Winemaker Paul Steinauer to talk about barrels, specifically, how he uses oak barrels to help achieve the desired flavor profile of the Rutherford Hillside Reserve Cabernet.

Does each Single Vineyard Cab have its own oak barrel program?
Absolutely, every Single Vineyard wine hails from a different terroir, and as such, requires a different oak barrel profile.

What types of barrels do you use for the Rutherford Reserve?
We use French oak exclusively, mostly new, with about 10% being one season old. The Rutherford Hillside is a fruit forward wine, dominated by delicate red and blue fruits and possessing medium tannins. Therefore we use barrels that showcase the aromatics of the fruit and have a tight grain. The tighter grained French oak releases less tannin, allowing for more fruit expression as well as a softer mid-palate and finish. It also creates a nice perception of sweetness to the wine.

How do you think oak affects wine?
Oak to a winemaker is like a spice rack to a chef. Wine is the raw material that can be enhanced by the different oak selections, much as a chef would add spices and herbs to his or her dishes. When you get to know a vineyard you have a much greater understanding of what will enhance the flavor profile and finish of the wine.

Where do you get your barrels?
We currently use 62 different types of barrels from 20 different French cooperies. We source from several different French forests, all from cool growing regions that allow for slow growth. Slow growth equates to tighter grain, and tighter grain equates to softer tannins.

Why do you use some new and some seasoned oak?
Our goal is to make a wine where the oak complements rather than overpowers the wine. We look for balance. If we feel the oak profile is becoming too dominant during the aging cycle, we’ll back off on the new barrels and replace with seasoned barrels as necessary.

Do oak barrels affect the way wine ages?
Most certainly. A barrel is porous which results in evaporation and oxidation. This process creates an environment that concentrates both the flavor as well as the aroma compounds. It really is the perfect marriage.

2012 RUTHERFORD HILLSIDE RESERVE CABERNET SAUVIGNON TASTING NOTES
Tucked behind our old family home on the northwestern edge of the Rutherford appellation, our Hillside Reserve Vineyard sweeps dramatically upward, wrapping around the natural springs that give our winery its name. Sourced from a tiny block at the vineyard’s highest elevation, the beautifully-structured 2012 Rutherford Hillside Reserve offers classic aromas of red and blue fruits, cassis, cocoa and fresh-baked shortbread. On the generously-textured palate, saturated flavors of blackberry, blueberry and red currant are layered with notes of rich, dark chocolate, mint chocolate and brashy sage. There’s also an unmistakable note of Rutherford dust coming through in a hint of loamy earth. With well-integrated French oak flavors and fine grained tannins, this is a classic Rutherford Cabernet built for the long haul.

CELLAR FACTS
Appellation: Rutherford, Napa Valley
Composition: 100% Cabernet Sauvignon
Cases: 379
Aging: 22 months; 90% new oak, 10% one-year old oak (100% French)
Enjoyability: Drink now or cellar. Pull the cork until 2028 for optimum enjoyment

PRICING & REORDER
Price $125 | Shipment $112.50 | Reorder $100

FROM THE CELLAR
2012 Rutherford Hillside Reserve Cabernet Magnum 1.5L Etched
Price $400

TO PLACE YOUR ORDER PLEASE CONTACT WINE CLUB DIRECTOR KENNY WERLE AT (800) 913-1118 OR INFO@FLORASPRINGS.COM
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