



GREAT TASTES
A FLORA SPRINGS WINE CLUB

MARCH 2015



{Blending Trilogy}

Since 1984 Trilogy has been a Cabernet-based blend combining three or more Bordeaux varietals. Our winemaker, Paul Steinauer, tells us about blending our flagship wine.

How do you determine which vineyard lots will make it into Trilogy?

We've worked with these vineyards for a long time, so we definitely have a sense which lots will make the cut. Over time Trilogy has evolved into a true "winery estate" wine: most of the Cabernet Sauvignon as well as the Malbec, Petite Verdot, Merlot and Cabernet Franc come from vineyards that surround the winery.

When do you compose the Trilogy blend?

In the spring after the harvest year we make two blends of each variety: two Cabs, two Merlots, two Malbecs, etc. At this point we envision how the varietals will work together down the road. Sixteen months later we determine the final varietal percentages. We know the foundation of the blend is Cabernet Sauvignon, and we integrate the other varietals to create a wine that has great aromatics, is fruit forward and rich on the palate, and finishes with a soft silkiness.

{Mark Your Calendars}

March 14
Great Tastes Pick Up Day
The Room

April 5
Easter Sunday Cork Hunt
The Room

April 22
Earth Day- Grapevine
Giveaway
The Room

May 21
#Chardonnay Day online,
Worldwide



May 30
SF Giants Game Day
AT&T Park San Francisco

June 20
Flora's Five Cabs and Five
Cuts
The Estate

{Spring Sipping}

I'm proud to say that I've converted several non-Merlot drinkers to the varietal with the Flora Springs Merlot in this month's shipment. With some arm twisting not too long ago I convinced some "non-believers" to try a taste - and they've been hooked ever since. This wine's a game changer!

Speaking of games, spring is just around the corner and for me that means one thing: baseball! In 2015 we're hosting two Giants Game Days exclusively for wine club members: Saturday, May 30th (Atlanta Braves; \$175) and

Saturday, August 15th (Washington Nationals, \$210), both at SF's AT&T Park. We'll meet centerfield 2 ½ hours before start time for our on-field pre-game party featuring an all-you-can-eat buffet and plenty of Flora Springs wines. You'll also enjoy a private entrance off the portwalk, flat screen TVs, batting practice, and a field walk to your lower level box seats.

Play ball!

Kenny Werle
Wine Club Manager

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{Create your own Rooftop Movie Night!}

Calling all film buffs! Did you know you can book The Room's Rooftop Lounge for your very own movie night? You and up to 30 guests will enjoy the movie of your choice in the comfort of our spacious open-air Lounge, accompanied by Flora Springs wines either by taste, glass or bottle. Candy and popcorn complete the theater ambiance. For more information and pricing contact theroom@florasprings.com or call (866) 967-8032.

{Your March Shipment}



2012 Trilogy

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. Our 2012 Trilogy brings together Cabernet Sauvignon (82%), Merlot (6%), Malbec (6%) and Petite Verdot (6%) 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.



2012 Merlot

Sourced from our sustainably-farmed estate vineyards in St. Helena, Rutherford and Pope Valley, this was Flora Komes' favorite wine, a soft, supple red wine made to open right away. The 2012 is bursting with big black cherry, juniper berry and black licorice flavors, easing into notes of cardamom, cinnamon, and gentle vanilla creme. There's an intriguing granite minerality to the wine along with a toasty, sweet oak profile in the finish. This is a wonderful stand-alone wine, but its forceful personality makes it a good match for almost anything that would be paired with a Cabernet.



{Pricing and Order}

TO PLACE YOUR ORDER, CONTACT WINE CLUB MANAGER KENNY WERLE AT: (800) 913-1118 or KWERLE@FLORASPRINGS.COM

2012 TRILOGY

Food Pairing Suggestion: Slow-braised Osso Buco, grilled lamb chops or oven-roasted winter root vegetables.

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

Wine Club Reorder: **\$60**

2012 MERLOT

Food Pairing Suggestion: Grilled steak with red wine reduction sauce, eggplant parmesan or a classic Quiche Lorraine.

Price: **\$25** | Shipment: **\$22⁵⁰**

Wine Club Reorder: **\$20** (2012 is sold out, call Kenny to pre-order 2013 Merlot)

NEXT SHIPMENT - MAY 2015

2012 Napa Valley Cabernet Sauvignon & 2014 Pinot Grigio