



FLORA SPRINGS
GREAT TASTES

JULY 2018

Endangered Varietal

When my parents moved to Napa Valley in the late 1970s there were lots of different grape varieties planted here - Chardonnay, Gewurztraminer, Chenin Blanc, Zinfandel, Cabernet Sauvignon, Sauvignon Blanc, even Riesling, to name a few. Today, most of those varieties - except for Cabernet Sauvignon - are rare, and while Sauvignon Blanc is still grown here, it's practically on life support. It just doesn't "pencil out" as the accountants say, what with Napa Valley land and farming costs. Nonetheless, our family has held onto our Sauvignon Blanc vines in Oakville because

we love the wines they produce. The farming is labor intensive - we comb through the vineyard over and over during the season, managing the leaf canopies so that the wine has the ripe tree fruit flavors and supple texture we seek, but none of the grassy herbaceous qualities we don't. We hope you enjoy the 2017 Napa Valley Sauvignon Blanc in this shipment; it's a varietal that's become endangered in this valley, but on our watch, it will never be entirely extinct.

Nat Komes, General Manager

2017 NAPA VALLEY SAUVIGNON BLANC

Sourced from our Crossroads Vineyard in the Oakville AVA, this wine was fermented in stainless steel but then aged for seven months in a combination of stainless steel, large wooden oval casks, concrete “egg” tanks, small French oak barrels and stainless steel drums. The wine in barrel rested on its lees and was stirred every two weeks, re-suspending the lees and lending a creamy texture to the finished wine. Offering appealing flavors of fig, honeydew melon, cantaloupe and fresh apricot along with soft notes of honeysuckle, graham cracker and spice, this Napa Valley Sauvignon Blanc has a rich, expansive mouthfeel. It’s bright on the palate with plenty of crisp acidity; a subtle hint of minerality – attributable to the portion of wine aged in concrete tanks – adds interest. Beautifully textured with a pleasant creaminess, the wine has a long, smooth spicy finish.



Price: **\$27** | Shipment: **\$24.30**

Wine Club Reorder: **\$21.60**

Varietal: 100% Sauvignon Blanc

Cases Produced: 4,345

Aging: 7 months in a combination of stainless steel tanks, concrete “egg” tanks, French oak barrels, oak puncheons and stainless steel drums

Enjoyability: Drink now through 2021 for optimum enjoyment

NEXT SHIPMENT - SEPTEMBER 2018

2016 Ghost Winery Malbec

2016 All Hallows Eve Cabernet Franc

2014 THREE KEYS CABERNET SAUVIGNON

Nat Komes' grandfather, Jerry Komes, always said there were three keys to living life to the fullest. What the three keys were, however, he'd never say, no matter how much his eight grandchildren tried to coax it out of him. Was it "Life, Liberty and the Pursuit of Happiness," "Love, Kindness and a Sense of Humor?" Though he never passed on the secret, Nat pays tribute to him with this wine, an expressive (unlike Jerry) Cabernet Sauvignon with sumptuous fruit flavors of black currant, blackberry, and blueberry with warm notes of allspice, saffras and vanilla. With just enough acid to keep it lively on the palate, the wine reveals hints of cedar and dark licorice on a lasting finish lengthened by smooth, silky tannins.



Price: **\$70** | Shipment: **\$63**

Wine Club Reorder: **\$56**

Varietal: 80% Cabernet Sauvignon, 10% Malbec,
10% Cabernet Franc

Cases Produced: 296

Aging: 20 months in 100% French oak barrels

Enjoyability: Drink now through 2028 for optimum enjoyment

CONSIDER US YOUR WINE EXPERT & SERVICE TEAM

To place your order, contact us at:

(800) 913-1118 | info@florasprings.com

— upcoming events —



**AUG
26**

August 26, 2018
SF GIANTS GAME DAY vs. TEXAS RANGERS

**OCT
1-31**

October 1 - 31, 2018
GHOST WINERY TASTING
The Room

**AUG '19
22-29**

August 22 - 29, 2019

JOIN FLORA SPRINGS IN BORDEAUX IN 2019

Join John & Carrie Komes of Flora Springs for an unforgettable AMAWaterways cruise aboard the AmaDolce ship in the world-renowned Bordeaux wine region! Enjoy the Flora Springs wines you know and love onboard, and explore the renowned vineyards of Saint-Émilion, Pauillac, and Libourne, discovering the timeless traditions of these spectacular wine regions. You'll be treated to unforgettable wine events throughout your journey, including a tasting at the 14th-century Château de Montaigne and a "wine festival" in Bourg—an exclusive event for AmaWaterways guests. This trip is a must for anyone interested in the best of French culture, lifestyle, wine, and food. You may choose to bookend your journey with optional AMAWaterways programs in Spain and France. For more information and to make your reservation please contact AMA directly at (831) 659-0151 or Cruises@MmMmTravel.com.

