



FLORA SPRINGS  
GREAT TASTES

JANUARY 2017

## Happy New Year. 2017 - A Year of Anniversaries!

Three reasons 2017 is a big year for us at Flora Springs: it's our family winery's 40th anniversary, our 30th year of making Trilogy, and on February 4th we'll hold our 15th Trilogy Release Party. I'm already counting down the days to this year's release; we've packed in surprise entertainment, top-notch culinary partners and lots of amazing wines for an unforgettable party. We hope to see you.

My grandmother Flora was always so proud of what the family made with my

grandfather Jerry's "small" retirement project. It is hard to believe that 40 years have passed by. As I look back and try to sum up the last 40 years, I always come back to the relationships. The loyalty and friendship of club members like you makes all the years worthwhile. Thank you, from the bottom of our hearts, for your continued support.

All the Best,

**Nat Komes**, General Manager

## 2014 Napa Valley Sangiovese

Sangiovese is the primary grape of Chianti, and this version, grown in a southern Napa Valley vineyard where the climate is cooled by the San Pablo Bay, benefits during the prime growing season from a consistent weather pattern of cool, foggy mornings that melt into warm, sunny afternoons. Our 2014 Napa Valley Sangiovese offers a mouthful of red plum, pomegranate and fresh Bing cherry that join together in a warm, juicy compote of fruit flavor. Fermented in stainless steel but aged for 15 months in large oak casks, the wine has a fleshy, sweet mid-palate and tantalizing notes of vanilla, toast, wild herbs and a hint of tobacco. This food-friendly wine is an ideal match for grilled meats and vegetables with Romesco sauce, barbecued chicken, and wood-fired oven pizzas.



Price: **\$32** | Shipment: **\$28.80**

Wine Club Reorder: **\$25.60**

*Drink now through 2018 for optimum enjoyment.*

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**TO PLACE YOUR ORDER, CONTACT**  
**Wine Club Director Kenny Werle at:**  
**(800) 913-1118 or [kwerle@florasprings.com](mailto:kwerle@florasprings.com)**

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## 2015 Family Select Chardonnay

Our Family Select Chardonnay is sourced entirely from our family's sustainably farmed vineyards in Oakville (67%) and Carneros (33%). Chardonnay in Oakville is a rarity, but a few blocks in our Crossroads Vineyard offer a slightly cooler microclimate well-suited to the varietal and over the years we've resisted the temptation to graft these fully mature vines over to Cabernet Sauvignon. Fermented in French oak barrels and aged in a combination of oak and concrete vessels, this wine shows off rich, ripe, caramelized fruit – think fresh-baked Tarte Tatin – with notes of wine-soaked pear and almond. Twice-weekly lees stirring and 30% malolactic fermentation give the wine a creamy, open texture, and the long finish coats the mouth in delicious vanilla custard.



Price: **\$35** | Shipment: **\$31.50**

Wine Club Reorder: **\$28**

*Drink now through 2017 for optimum enjoyment.*

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**NEXT SHIPMENT - MARCH 2017**  
2016 Pinot Grigio and 2014 Trilogy



— *upcoming events* —

**FEB**  
**4**

**February 4th**  
**2014 TRILOGY RELEASE PARTY**  
The Estate

**MAR**  
**18**

**March 18th**  
**GREAT TASTES PICK UP DAY**  
The Room

**MAY**  
**19-29**



**May 19-29, 2017**  
**“A Taste of Life”**  
**EUROPEAN CRUISE**  
**WITH FLORA SPRINGS’**  
**JOHN & CARRIE KOMES**

Imagine paella tasting in Valencia, taking high tea in Gibraltar and experiencing the jet set style of Monte Carlo and St. Tropez. And picture yourself enjoying the finest wines of Flora Springs with Proprietors John and Carrie Komes along the way! Learn more about this enchanting cruise through Monaco, France, Spain and Portugal on the Silver Cloud at [florasprings.com/events](http://florasprings.com/events).

**JULY**  
**15**

**July 15th**  
**GREAT TASTES PICK UP DAY**  
The Room

*Be sure to read our website blog for stories, updates and club news from Kenny Werle.*

