



# FLORA SPRINGS



## WINEMAKER NOTES

The genesis of Trilogy dates 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 in Napa Valley. 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 2013 Trilogy brings together Cabernet Sauvignon, Malbec and Petit Verdot from our estate vineyards in Rutherford and Oakville in a wine that is richly fruited and generously structured. Dark and opulent with a saturated nose of blackberries, Bing cherries and sweet cassis, the wine slowly unfolds to reveal a core of black licorice, dark chocolate and mocha. This is a warm, voluptuous Napa Valley red with a long tannic structure that resolves in a lasting finish.

## ALL THE FACTS

<b>Appellation:</b>	<i>Napa Valley</i>
<b>Varietal:</b>	<i>87% Cabernet Sauvignon, 7% Petit Verdot, 6% Malbec</i>
<b>Cases Produced:</b>	<i>4,300</i>
<b>Aging:</b>	<i>22 months, 73% French oak, 27% American oak</i>
<b>Suggested Retail Price:</b>	<i>\$80</i>
<b>Enjoyability:</b>	<i>Drink now through 2025 for optimum enjoyment</i>

## ON THE VINE

Sourced exclusively from our family's estate vineyards in the Rutherford (82%) and Oakville (18%) appellations, our 2013 Trilogy reflects meticulous, sustainable farming practices along with the evolution of a wine style originated by the Komes and Garvey families and honed to perfection by winemaker Paul Steinauer. The stellar 2013 vintage in Napa Valley began with a warm spring that brought early bud break and created superb conditions for flowering and fruit set. With the exception of one heat spike, summer temperatures were consistently in the zone for optimal vine activity, resulting in notably healthy vines as fruit went through veraison and ripening. Harvest was early, and continued dry weather extended these ideal ripening conditions until the last grapes were picked.