

# PREFERRED PALATE

— WINE CLUB —


APRIL 2024

When we created our inaugural Trilogy in 1984, there were headwinds. Combining varietals to make a “red wine blend” was hardly heard of in California. Wines were generally labeled as a singular varietal so that customers would know what to expect. But we believed Trilogy would prove that blends could be in the same league as the best Napa Valley Cabernet Sauvignon, and in time, our customers, the critics and our fellow winemakers came to believe it too. By the 1990s, Trilogy had taken its rightful place as an icon among Napa Valley wines.

Our 2021 Trilogy advances this nearly 40-year legacy. Creating this wine, an evolution in all respects, was a labor of love and a test of my patience- I've waited 4 years to share it with you. Our promise with Trilogy has always been to make the absolute finest wine of the vintage. With the gratifying early reviews of our 2021 vintage, we are more certain than ever that this labor of love has been worth it.

Evolving our Trilogy was infinitely more possible because Flora Springs remains small and family owned. It's me, my dad, our family in the vineyard, and our team of less than ten employees. We're nimble and motivated. Having witnessed many of Napa Valley's family-owned, legacy wine brands follow industry trends of consolidation, expansion, and acquisition, we made the unanimous decision to forge a new path, evolving to a smaller winery that focuses on crafting wines that best represent the quality Napa Valley and the Komes Garvey family are known for.

Now, I would like to finally introduce you to our 2021 Trilogy, I hope you taste the pride and care that we poured into it. Truly. Thank you for your patronage, which allows us to do what we love best. We look forward to your feedback and seeing you soon.



*J. Nat Komes*

Nat Komes, General Manager



#### CONSIDER US YOUR WINE EXPERT & SERVICE TEAM

Need wine pairing advice? Question about an order? We're here to help!

(800) 913-1118 | [wineclub@florasprings.com](mailto:wineclub@florasprings.com)

## 2021 TRILOGY

### TASTING NOTES

A dark, concentrated rendition of our most iconic wine, this bottling is redolent of warm, brambly blue and black fruits and metered aromatics of mint, eucalyptus and cola berry. Our 2021 Trilogy is sleek, focused and concentrated, with supporting tannins that bring a refined element to the wine's finish.

VARIETAL: 85% Cabernet Sauvignon, 10% Petit Verdot, 5% Malbec

CELLAR: Enjoy Now or cellar until 2041

PAIRINGS: Grilled Flank steak; Fig and Goat Cheese salad with Greens and Balsamic dressing; Parmigiano-Reggiano or Grana Padano

### VINEYARD

Our 2021 Trilogy stands on the shoulders of sustainably-farmed Cabernet Sauvignon and Petit Verdot sourced from two small blocks in Proprietor John Komes' home vineyard on the gently-sloping western hills of the Mayacamas Mountain range in the Rutherford AVA. The site, which backs up to a forest of Valley oaks, Live oaks, and coastal redwoods, has been in our family since 1977. Recent improvements to this site include a redesign of its blocks to reflect soil differences, soil renewal and amendments, adjustments in irrigation applications and gentle pruning techniques.

YEAR PLANTED: 1978, with replants in 1990, 2002 and 2020

SOILS: Cabernet Sauvignon block: Pleasanton Loam;

Petit Verdot block: Perkins Gravelly Loam

CLONE: Cabernet Sauvignon: Clone 4; Petit Verdot: Clone 02

### WINEMAKING

Our 2021 Trilogy was fermented in stainless steel and aged in small French (90%) and American (10%) oak barrels for 18 months. As the wine matured, we conducted blending trials once a month amid much discussion to arrive at the ideal varietal and vineyard component percentages. Our blending team included John and Nat Komes and Winemaker Enrico Bertoz.

### VINTAGE

The 2021 vintage in Napa Valley was smooth and uneventful, producing low yields of intensely-flavored, tightly-sized grape clusters. Bud break for our Cabernet Sauvignon occurred in late March. The ensuing dry, even weather resulted in a natural crop load on the vines, and the flavor-packed grapes led to powerful, concentrated wines.

### PRICING & REORDER

Price **\$100** | Shipment **\$90** | Reorder **\$80**

### ACCLAIM

**94**  
POINTS

"...THIS MEDIUM TO FULL-BODIED, RIPE, CONCENTRATED, SATISFYING EFFORT HAS LOTS OF BLUEBERRY AND DARKER RASPBERRY-LIKE FRUIT, SOME CHOCOLATY OAK AND DUSTY MINERALITY, RIPE TANNINS, AND A GREAT FINISH. I LOVE ITS OVERALL BALANCE, IT HAS NOTABLE PURITY, AND I SEE NO REASON IT SHOULDN'T EVOLVE FOR 15-20 YEARS."

- Jeb Dunnuck, Feb 20, 2024

**93**  
POINTS

"...INTRIGUING BOUQUET OF RIPE CHERRIES, FINE SANDALWOOD AND A HINT OF MINT TOO...MEDIUM TO FULL-BODIED, NICELY PROPORTIONED AND SILKY IN FEEL, WITH A LINGERING FINISH."

- Joe Czerwinski, *Robert Parker Wine Advocate*, Jan 31, 2024



## UPCOMING EVENTS

### MAY

Celebrate the new release of Trilogy all month long with library flights, special events, and celebrations at the Tasting Room.

### AUGUST 10

Wine Club Appreciation Party at the Tasting Room

### OCTOBER 7 - 18

Luxury Asia Wine Cruise: Round Trip Tokyo with Nat and Anne Komes

### DECEMBER 7

Wine Club Appreciation Party at the Tasting Room

## ROAST BEEF CROSTINI WITH RED WINE JAM & BLUE CHEESE PAIRED WITH 2021 TRILOGY



### INGREDIENTS

- 1 Baguette
- 4 oz Butter
- 1 - 16 oz New York Steak
- 1 Tbsp Neutral Oil
- 4 oz Blue Cheese, crumbled
- 1 Jar Flora Springs Red Wine Jam
- Salt & Pepper
- Chives, chopped (optional)

### TO MAKE CROSTINI:

Preheat oven to 350° F. Slice baguette into 1 cm. slices and arrange on a sheet tray. Melt butter and brush over bread slices. Place in oven and bake until light golden brown, 10-15 minutes. Remove from oven and cool.

### TO MAKE BEEF:

Sprinkle steak with salt and pepper on both sides. Heat a saute pan over medium high heat. Once the pan is very hot, pour in oil and swirl to coat bottom of pan. Carefully place steak into the pan. Sear until well browned, approximately 4-8 minutes, then flip over and brown on the other side. Cook to desired doneness, 120° for medium rare. Lower heat if needed so that steak does not burn. Remove steak from pan and let rest for at least 5 minutes. If you prefer to serve steak cold, let cool fully then refrigerate. Thinly slice steak.

### TO ASSEMBLE:

Arrange crostini on a platter. On each crostini place a slice of beef, then a dollop of Flora Springs Red Wine Jam and finish with blue cheese crumbles. For extra color and flavor, sprinkle with chives. Pair with a glass of 2021 Trilogy and some good company.

## FLORA SPRINGS