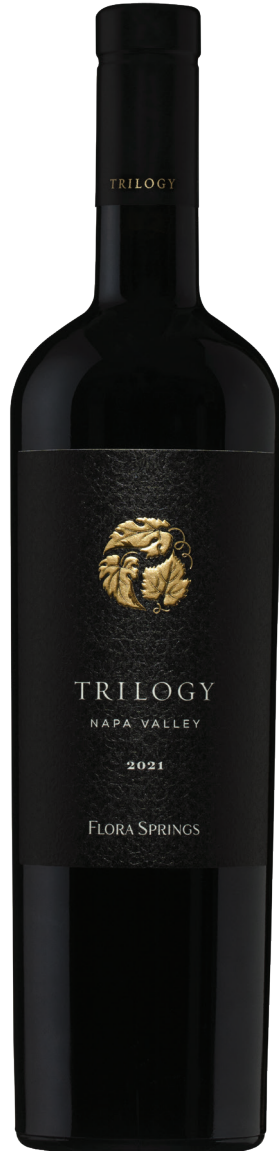




TRILOGY

NAPA VALLEY

2021



Flora Springs Trilogy is a Cabernet Sauvignon-based blend, lovingly crafted by our family for four decades. With each vintage of this iconic Napa Valley wine, we keep three promises to our customers: longevity in sustainable farming, innovation in winemaking and an enduring commitment to making the finest possible wine. Our 2021 Trilogy, the 38th bottling of this wine, represents a renewal of our craft in both vineyard practices and winemaking and coincides with an elevated new look.

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. Like a sip of winter sunshine, the rosy glow of Trilogy emanates warmth and elegance with every sip.

VINEYARD

Komes Vineyard, Rutherford AVA, Napa Valley

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, 2022 and 2020

SOILS: Cabernet Sauvignon-Pleasant Loam; Petit Verdot-Perkins Gravelly Loam

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

HARVEST DATE: Hand-picked in successive passes from 9/28/21 to 10/19/21

VARIETAL

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

MEAT PAIRING

French Cassoulet or
grilled Flank steak

VEGETARIAN PAIRING

Fig and Goat Cheese salad with
Greens and Balsamic dressing

CHEESE PAIRING

Parmigiano-Reggiano or
Grana Padano

CELLAR

Enjoy now through 2041

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.

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.

CASES PRODUCED 2,300

SRP \$100

FLORA SPRINGS