



JANUARY 2025

TO NEW BEGINNINGS...

As we turn the page to the new year, we look forward to starting this exciting journey together.

We are thrilled to honor the family spirit in which Flora Springs is rooted and continue the winery's tradition of excellence. Our promise to you, our loyal Wine Club Members, is that we will continue to craft the wonderful wines you know and love. Our vision is to take these beautiful wines and amplify them, alongside longtime winemaker Enrico Bertoz, sharing our collective dream of creating elegant and innovative wines together for the first time.

Together, we will continue the legacy of Flora Springs, and revitalize the iconic St. Helena tasting room, transforming it into a haven that honors the goddess Flora, nature, and — of course, exquisite wines.

The 2022 Poggio del Papa, and the limited-production 2022 Cabernet Franc are wines of distinction, that also represent everything we love about Flora Springs. Lively, invigorating wines that harness creativity and are harmonious with nature.

Finally, we raise a glass to you, the Wine Club Members — here's to you, and here's to our future. Here's to new beginnings, and we look forward to meeting all of you soon! Cheers!

— Gina Gallo & Jean-Charles Boisset.

2022 POGGIO DEL PAPA

TASTING NOTES

The 2022 Poggio del Papa is a polished red wine with lively flavors of cherry, wild berry, fresh herb and minerality that harmonize beautifully. With good density and a fleshy texture, this small-production blend is supported by light, firm tannins and lively acidity. A savory, food-friendly wine that pairs well with Italian pasta dishes but is versatile enough to go with just about anything.

WINEMAKING

The dry season resulted in grapes being packed with flavor leading to powerful, concentrated wines. Small amounts of Primitivo, Merlot and Sangiovese, sourced from slightly warmer, mid-valley vineyards, add lush fruit and juicy plumpness to the wine. Cabernet fruit was sourced from the cooler southern regions of the valley with the right soils and growing conditions for this signature grape.

VINTAGE

The 2022 vintage will be remembered for a growing season that was near ideal, with abundant early season rains and excellent spring and summer weather, culminating in what many vintners called "the tale of two harvests." The white wine harvest kicked off in early August, followed quickly by red wine varietals. But triple digit heat over five days in early September - followed by a spate of rain - brought harvest to a sudden halt. After the rain, grapes were left to hang through October, with mild weather that allowed winemakers to await perfect ripeness. Although the harvest was challenging, winemakers describe 2022 wines as having perfect acidity and freshness with remarkable flavors and textures.

Cases Produced: 510



Price: **\$65** | Shipment: **\$58.50** | Wine Club Reorder: **\$52**

VARIETAL: Cabernet, Merlot, Primitivo, Sangiovese

CELLAR: Enjoy now or cellar until 2034

PAIRINGS: Flame Grilled Burger; Wild Rice & Mushroom Stuffed Peppers; Blue Cheese & Bacon Bites

2022 CABERNET FRANC

TASTING NOTES

Full bodied, with ripe currant, wild blackberry and black cherry fruit that will have you shivering with delight. Ancillary notes of fresh herbs, black tea and brown sugar lend complexity to the wine, and there's a lovely integration of seductive vanilla oak. Lush and giving on the palate, this is a finely balanced Cabernet Franc with polished tannins and a long finish.

VINEYARD

Our Cabernet Franc is sourced from a small block of the Komes vineyard in Rutherford. Although the Rutherford AVA encompasses just six square miles, it has a worldwide reputation as one of Napa Valley's finest growing regions. The appellation has that rare and serendipitous combination of climate, soils and topography ideal for growing high-quality wine grapes, particularly Cabernet. The 2022 vintage resulted in red wines that show excellent structure with deep red colors, luxurious tannins and exquisite fruit-forward aromatics.

Cases Produced: 222

FLORA RESERVE WINES

Delicious, approachable, consistent. Featuring red and white varietals, The Flora Reserve wines span the range of our Napa vineyards and bring freedom to play outside of Cabernet. Made to be enjoyed with friends, and to begin your Napa Valley Wine experience.



Price: **\$75** | Shipment: **\$67.50** | Wine Club Reorder: **\$60**

VARIETAL: 100% Cabernet Sauvignon

CELLAR: Enjoy now or cellar until 2038

PAIRINGS: Grilled Lamb Chops on a bed of Mashed Potatoes; Creamy Risotto with Shallots and Mushrooms; Baked Brie with Herbs and Honey

BUILD THE PERFECT CHARCUTERIE BOARD

The holiday season is behind us, and while we enjoyed the merriment and indulgence, now is the time to take a pause, look forward to a new year and wonder what it may bring. What better way to use up those holiday leftovers than a charcuterie board. Here are Flora Springs tips on how to create the perfect board, for either a cozy night in or the ultimate hostess gift.

LAYER UP MEATS & CHEESES

Consider a variety of textures and flavors to create balance and interest. Cured meats such as salami and prosciutto, and a selection of hard and soft cheeses.

PROVIDE AN ARRAY OF WINES

The versatility of Chardonnay and Rosé work well with many meats, while a lighter red such as Pinot Noir pairs expertly with soft cheeses and a heavier Cabernet will bring out the flavors of aged cheeses such as Cheddar or Gruyère.

HAVE FUN WITH GREENERY & FLORALS

Use sprigs of rosemary, or fronds of eucalyptus, to fill empty space and add contrast. You can also use flowering herbs like chives, dill, mint, or basil flowers.

INCLUDE A SWEET TREAT ACCENT

Seasonal fruits such as mango, strawberries or winter berries make the perfect sweet addition and can also add color. Use fruity accoutrements for texture and flavor too.



FLORA SPRINGS

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