

PREFERRED PALATE

— WINE CLUB —

FEBRUARY 2025

With the arrival of February, we're not only celebrating the promise of early spring, bud break and mustard season in our picturesque Napa Valley surroundings but also the arrival of something truly exceptional. We are thrilled to unveil the latest treasure from our vineyards—the newly released 2022 Trilogy, our flagship Bordeaux-style blend.

This wine embodies the very essence of Flora Springs, combining traditional techniques with innovative winemaking to craft a blend that's sophisticated, balanced, and brimming with character. As you uncork this exceptional vintage, we invite you to savor the culmination of our passion and dedication.

Also included in your shipment is the 2022 Beckstoffer Missouri Hopper Vineyard Cabernet Sauvignon. This 95 point Cabernet dazzles with its fine bouquet of cool mint, red licorice, ripe cherries, black raspberry and brushy undertones. Access to this esteemed wine is only guaranteed as part of your Preferred Palate Membership.

Whether you're a long-time member of our wine family or new to our club, we hope this latest offering adds a touch of elegance to your February moments. From intimate dinners to cheerful gatherings, we are so grateful that Flora Springs wines will grace your table.

2022 TRILOGY RED BLEND

TASTING NOTES

The three leaves on the label that make up the Trilogy logo represent the three Bordeaux varietals that combine beautifully to form our Flagship blend. Cabernet Sauvignon, Malbec and Petit Verdot. This dark, concentrated masterpiece is brimming with the warm, brambly notes of blue and black fruits, and subtly enriched by the aromatics of mint, eucalyptus, and cola berry. Exuding sleekness and focus, with a concentrated profile and refined tannins that elevate its elegant finish, truly reflecting the pinnacle of our winemaking artistry.

VARIETAL: 84% Cabernet Sauvignon, 8% Petit Verdot, 8% Malbec

VINEYARD

This wine is crafted from sustainably farmed Cabernet Sauvignon and Petit Verdot, sourced from two select blocks nestled on the gently-sloping western hills of the Mayacamas Mountain range in the Rutherford AVA that is framed by a forest of valley oaks, live oaks, and coastal redwoods.

Enhancements to this historic site include a redesign of its blocks to respect soil variations, comprehensive soil renewal and tailored irrigation strategies. These efforts reflect our unwavering commitment to both the art of winemaking and the responsible stewardship of our treasured Napa Valley terroir.

THE ART OF BLENDING WINE

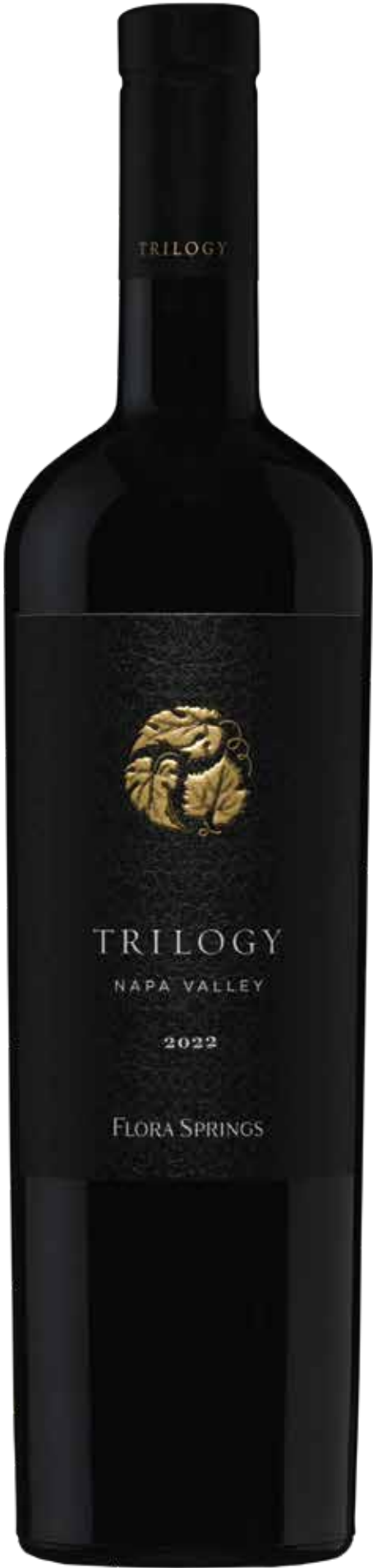
An intricate art that combines scientific precision with creative flair, aiming to craft a wine that embodies balance, complexity, and depth. This blending seamlessly unites select varietals, each contributing its unique character—Cabernet Sauvignon offers structure and intensity, Malbec brings lush fruitiness, and Petit Verdot adds a touch of elegance and color. The winemaker’s skill lies in harmonizing these elements, ensuring that the whole is greater than the sum of its parts.

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.” 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.

PRICING & REORDER

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



2022 BECKSTOFFER MISSOURI HOPPER CABERNET SAUVIGNON

TASTING NOTES

Limited to just 129 cases, this Cabernet dazzles with its fine bouquet of cool mint, red licorice, ripe cherries, black raspberry and brushy undertones. The harmonious aromas give way to a full-bodied palate of plush black fruit and coffee bean, a richly textured wine with concentrated flavors, elegant tannins, and a finish that lasts and lasts. This marks the second vintage in our collaboration with the prestigious Beckstoffer brand, marking a harmonious fusion of two renowned names in the world of fine wine.

VARIETAL: 100% Cabernet Sauvignon

VINEYARD

The historic Beckstoffer Missouri Hopper vineyard sits at the base of the Mayacamas mountain range north of the town of Yountville and features a flat exposure on well-drained alluvial soil. Its southern location in the Oakville appellation allows for a cooler growing climate in relation to the rest of the AVA. Missouri Hopper was originally part of a large piece of land owned by George C. Yount, from whom the town of Yountville takes its name. Purchased by Charles Hopper and given to his daughter Missouri in 1877, the land was planted to wine grapes and other crops. Now owned by Beckstoffer Vineyards, the site’s 36 acres are planted with multiple clones of Cabernet Sauvignon. In 2002, the property was placed under a land conservation easement that forever prohibits non-agricultural development.

WINEMAKING

Immediately after harvesting, the grapes for our 2022 Missouri Hopper Cabernet Sauvignon were given a 3-day cold soak to extract color, tannin and flavor prior to fermentation. The juice fermented in small stainless steel tanks where it was pumped over twice a day. Fermentation lasted 17 days. The wine was transferred to 100% new French oak barrels where it aged for twenty months. It was racked once and bottled unfiltered and unfiltered.

THE BECKSTOFFER LEGACY

The result of this intense process is a limited-edition collection that showcases the essence of both brands—rich, complex, and expressive wines that reflect the unique terroirs of the valley. Through this collaboration, Flora Springs and Beckstoffer continue to elevate the Napa Valley winemaking legacy, offering connoisseurs a truly exceptional experience with each bottle. This partnership brings together Beckstoffer’s unparalleled expertise in cultivating exceptional Napa Valley vineyards with Flora Springs’ dedication to crafting refined, elegant wines.

PRICING & REORDER

Price \$250 | Shipment \$250 | Reorder \$250



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



LAVENDER HONEY-GLAZED PORK TENDERLOIN

Inspired by the French style of cooking pork with heavy, decadent sauces, this recipe includes a lavender infused honey that has a citrus note to it, adding a delicious background flavor. Balance this out with herby flavors of fennel and marjoram to make a meal that pairs perfectly with our Bordeaux style blend, Trilogy. For the most decadent meal, decant the Trilogy an hour before serving.

INGREDIENTS:

1 Pork Tenderloin, trimmed at about 1.5lbs
Salt and Pepper
Olive Oil
1 tbs oregano
1 tbs rosemary
2 teaspoon thyme
1 teaspoon dried marjoram
Half a teaspoon fennel seed
Handful currants
3 tbs Lavender Infused Honey

INCLUDED IN YOUR SHIPMENT: LAVENDER INFUSED HONEY



METHOD:

Preheat oven to 400 degrees. Season the pork on both sides with black pepper and a little bit of salt. Pat on the oregano, rosemary, thyme and marjoram. Drizzle olive oil onto a baking sheet and place the seasoned pork on it. Sprinkle currants over the pork. Cover with tin foil and roast in the oven for about 35 minutes or until a thermometer reads 170 degrees.

Meanwhile, in a small microwavable dish, heat the honey for about 15 seconds or until the honey is hot and liquid-like. Once the pork reaches 170 degrees, take off the foil (keep this to one side) then brush on half of the honey. Place the pork back in the oven for 5 minutes, then remove from the oven and rest it under the foil for up to ten minutes. Slice pork, drizzling each serving with the remaining honey. Serve with mashed potatoes and greens.

FLORA SPRINGS