

APRIL 2025

Some wines demand attention—Wild Boar is one of them. Born from the rugged hillsides of Rutherford, where vineyards meet wild terrain, this Single Vineyard Cabernet Sauvignon embodies both power and elegance. Backed by a forest of Valley Oaks, Live Oaks, and Coastal Redwoods, this site produces a wine as untamed and bold as its name. Deep, textured, and brimming with dark fruit intensity, Wild Boar is a Cabernet built for those who seek adventure in every glass.

There is a distinct power in a Single Vineyard Cabernet Sauvignon—a wine that tells the uncompromised story of its origin. Each bottle is a reflection of the land, shaped by the unique soil, elevation, and microclimate of a singular place. Unlike blends that pull from multiple sources, a Single Vineyard Cabernet is pure, focused, and deeply expressive, revealing the nuance and character of the site with remarkable clarity. It is a wine of authenticity and terroir, where every vintage captures a moment in time, and every sip transports you to the very vines that bore its fruit. This is Cabernet at its most profound—unapologetically bold, structured, and unforgettable.

From us all at Flora Springs, we hope you enjoy our latest release in your April Wine Club shipment. First access to this wine is one of the many benefits of your membership, cheers!



2022

Wild Boar

PREFERRED PALATE

— WINE CLUB —



2022 WILD BOAR CABERNET SAUVIGNON

TASTING NOTES

Black cherry and brambly dark fruit lead the way, mingling with notes of bittersweet chocolate, toasted marshmallow, and a hint of coconut. This is a broad, warmly textured Cabernet, coating the palate with layers of richness while maintaining balance and depth. The finish is long and lingering, with fleshy, supple tannins that leave a lasting impression.

VINEYARD

Our 2022 Wild Boar is 100% sustainably-farmed Cabernet Sauvignon sourced from a small block in the Komes 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 one of our fruit sources since 1977. Improvements to the vineyard include a redesign of its blocks to reflect soil differences, soil renewal and amendments, adjustments in irrigation applications and gentle pruning techniques. These enhancements can be felt in the character and purity of fruit from this vineyard, qualities which will only improve in the coming years.

WINEMAKING

Immediately after harvesting, the grapes for our 2022 Wild Boar Cabernet Sauvignon were given a 3-day cold soak to extract color, tannin and flavor from the fruit. The juice fermented in small stainless steel tanks and was transferred to a 50/50 combination of French and American oak barrels (70% new) for eighteen months prior to bottling. After aging, our winemaking team selected and blended the individual barrels which best represent our Wild Boar style of Cabernet Sauvignon.

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 varieties. 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. Red wines show excellent structure with deep red colors, luxurious tannins and exquisite fruit-forward aromatic.

PRICING & REORDER

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GRILLED RIBEYE WITH CABERNET MUSTARD & HERB BUTTER

INGREDIENTS FOR THE RIBEYE:

2 bone-in Ribeye steaks (1.5 inches thick)
2 tbsp Cabernet Sauvignon-infused mustard
2 tbsp olive oil
1 tsp kosher salt
1 tsp freshly ground black pepper
1 tsp smoked paprika
½ tsp garlic powder

INGREDIENTS FOR THE HERB BUTTER:

4 tbsp unsalted butter, softened
1 tsp finely chopped rosemary
1 tsp finely chopped thyme
1 small shallot, minced
½ tsp flaky sea salt
½ tsp freshly ground black pepper

METHOD:

Pat the Ribeye's dry and brush each side with the Cabernet-infused mustard and olive oil. In a small bowl, mix salt, pepper, smoked paprika, and garlic powder, then rub evenly over the steaks. Let them sit at room temperature for 30 minutes to allow flavors to meld.

Make the Herb Butter:
In a small bowl, mix butter, rosemary, thyme, shallot, sea salt, and black pepper until combined. Transfer to parchment paper, roll into a log, and refrigerate until firm.

Preheat a grill to high heat (450-500°F). Grill steaks for 4-5 minutes per side for medium-rare (adjust cooking time as needed). Remove from the grill and let rest for 5 minutes. Slice a round of the herb butter and place it on each steak. Let it melt over the warm meat.



Serve with 2022 Wild Boar Cabernet Sauvignon. Pairing Perfection: The bold tannins and dark fruit of the Wild Boar Cabernet Sauvignon beautifully balance the richness of the ribeye, while the Cabernet-infused mustard adds a tangy depth that mirrors the wine's structure and spice.

YOUR APRIL WINE CLUB GIFT:
CABERNET-INFUSED MUSTARD



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