

# PREFERRED PALATE

— WINE CLUB —

JUNE 2024

I know all too well that many of you consider Wild Boar your favorite wine. It has a special place in my heart too, as I have heard my dad share his famous Wild Boar story countless times, and just like the wine, it always seems to get better with age.

So, as you can imagine, when I was tasked with redesigning the Single Vineyard labels better to reflect the authenticity and our vision for these Cabernets, I felt the pressure of trying to give the wine the label it deserved while making the loyal Flora Springs members proud.

I wanted to harness the artistic nature of Flora Springs while keeping the handcrafted and careful approach that we put into the wines. We created a family of labels, each distinctive wine reflects its enviable fruit source, and the serendipitous combination of climate, soils, topography, nature, and experience that yield exceptional, site-specific Cabernet Sauvignons.

For over four years I worked closely with artist Dennis McNett on the wood-cut art used on the labels. The Boar on the Wild Boar label is seen plundering through the vineyard with a broken tusk.

Dennis is an interdisciplinary artist whose work conjures a synergistic storm of printmaking, sculpture, storytelling, and community. His hand-carved wood sculptures have adorned the likes of window displays of Barney's in NYC and print-collage-like murals can be found in major cities including NYC, Philadelphia and San Francisco.

We hope you will enjoy this new look and we look forward to hearing your feedback.



Nat Komes, General Manager





## 2021 WILD BOAR CABERNET SAUVIGNON

### TASTING NOTES

Black cherry and brambly dark fruit mingle with notes of bittersweet chocolate, marshmallow and coconut. This is a broad, warmly textured wine, a Cabernet that coats the palate with pleasure and finishes long with fleshy tannins.

VARIETAL: 100% Cabernet Sauvignon

CELLAR: Enjoy now or cellar until 2041

PAIRINGS: Texas-Style Smoked Beef Brisket, Vegetarian Tagine with Chickpeas, Baked Camembert.

### VINEYARD

Our 2021 Wild Boar is 100% sustainably-farmed Cabernet Sauvignon sourced from a small block 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 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

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

SOILS: Cabernet Sauvignon block: Pleasanton Loam

CLONE: Cabernet Sauvignon: Clone 4

### WINEMAKING

Harvest Date: Hand picked in successive passes from 10/4/21 to 10/9/21  
Immediately after harvesting, the grapes for our 2021 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 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 \$150 | Shipment \$120 | Reorder \$120

### ACCLAIM

**90**  
POINTS

"...OPEN AND INVITING, WITH BOYSENBERRY AND PLUM SAUCE FLAVORS CRUISING THROUGH AND MELDING WITH MELTED LICORICE AND DARK TOAST NOTES ALONG THE WAY TO THE POLISHED, EASY FINISH"

James Molesworth, Wine Spectator, March 15, 2024

### 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)



## UPCOMING EVENTS

### AUGUST 10

Wine Club Member Appreciation Summer Party at the Tasting Room

### OCTOBER 7-18

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

### DECEMBER 7

Wine Club Member Appreciation Holiday Party at the Tasting Room

## BEEF SKEWERS WITH CHIMICHURRI & HIMALAYAN SEA SALT PAIRED WITH 2021 WILD BOAR CABERNET

YOUR JUNE WINE CLUB GIFT:  
HIMALAYAN SEA SALT



### INGREDIENTS

For the Skewers:

- 1.5 lbs beef (such as tri-tip or sirloin), diced into 1" cubes
- 2 zucchinis, cut into ½" rounds
- 1 package cherry tomatoes
- 1 red onion
- 1 red bell pepper

For the Chimichurri:

- 3 cloves garlic, minced
- 1 shallot, minced
- 1 red Fresno chili, minced (or substitute ½ tsp red pepper flakes)
- ½ cup cilantro, chopped finely
- 2 Tbsp Italian parsley, chopped finely
- 1 Tbsp fresh oregano, chopped finely
- ½ cup red wine vinegar
- ¾ cup olive oil
- 1 tsp Himalayan sea salt
- ½ tsp ground black pepper

### TO MAKE CHIMICHURRI :

To make the chimichurri, mix together all ingredients and stir well. This can be made up to 1 day ahead of time, but do not add the herbs until just before using, so they do not lose their beautiful green color.

### TO MAKE SKEWERS :

Skewer the beef cubes, alternating with the vegetables. Using half of the chimichurri, drizzle over the skewers and marinate for 1-2 hours. Preheat the grill to medium high heat, then grill the skewers on all sides to desired doneness.

### TO ASSEMBLE :

Place on a plate and drizzle with remaining chimichurri (or serve in a bowl on the side). Finish the skewers with a sprinkle of the Himalayan sea salt.



## FLORA SPRINGS