

# PREFERRED PALATE

— WINE CLUB —

DECEMBER 2024

Christmastime makes us nostalgic, filling us with happy memories. We eagerly await the day we put up the holiday lights and trees at the Tasting Room and see all of the annual decorations come out. We think back to our youth and the excitement of Christmas morning with the family, a warm fire, and all the treats and gifts.

It's an honor that our wines grace your holiday table, becoming a part of your traditions with family and friends, our hope is that they make your memories all that more special.

Whatever your holiday plans, we hope you are surrounded by family, friends, good food and of course good wine. From all of us at Flora Springs, we wish you a very Happy Holiday Season.





## 2018 HOLIDAY ETCHED TRILOGY

### THE DESIGN

The three leaves that make up the Trilogy logo represent the three Bordeaux varietals that combine beautifully to form our Flagship blend. Cabernet, Malbec and Petit Verdot. We evolved the design in 2023 to a single golden color, which is replicated here on our Holiday bottle. This seasonal edition of our beloved Trilogy is a must-have for the collector, etched and hand-painted in gold with an elegant snowflake embellishment.

VARIETAL: 83% Cabernet Sauvignon,  
9% Petit Verdot, 8% Malbec

### TASTING NOTES

The Cabernet Sauvignon dominates at 83% of the blend, yielding a deeply concentrated wine with luscious notes of blackberry, black cherry, and ripe plum layered with notes of espresso, sassafras, dark chocolate and toasty oak. The palate is broad and the mouth feel is generous, yet the wine has a lovely streak of acidity that keeps it fresh and lively. Elegant tannins and spicy oak notes bring this classy blend to a gracious, long lasting finish.

### WINEMAKING

This handsome, understated bottling of our iconic flagship wine from the classic 2018 vintage was sourced entirely from the Komes Ranch in the Rutherford AVA. Trilogy was one of Napa Valley's first proprietary red blends, and today this Bordeaux-style wine continues to be sourced from the best blocks in our estate vineyards.

### VINTAGE

2018 brought a long, steady and near-ideal growing season to Napa Valley. Bud break began in late February/early March followed by an extended flowering period in May/June that yielded uniform grape clusters. Harvest was later than in recent years. Napa winemakers agreed that 2018 was one of the finest growing seasons they'd witnessed, yielding wines of intensity, concentration and balance.

### PRICING & REORDER

Price \$125 | Shipment \$100 | Reorder \$100



## 2021 HOWELL MOUNTAIN CABERNET SAUVIGNON

### TASTING NOTES

Layers of blue/black fruit - wild blackberry, black cherry, dark plum - interlaced with notes of wild herb and forest floor that advertise the wine's mountain origins. The fruit at the wine's core continues to unspool in a warm, generous palate that is expertly balanced with just the right amount of natural acidity. Accents of roasted coffee beans, creamy vanilla and brown spice add layers of interest and complexity. This is a ripe, powerful Howell Mountain Cabernet Sauvignon, with firm but fleshy tannins that frame the abundant fruit. Promises long-term aging potential.

VARIETAL: 100% Cabernet Sauvignon

### VINEYARD

Growing fruit on Howell Mountain comes with its challenges; the grapes are typically late-ripening and the tannins can be overwhelming. But after much exploration and experimentation, we identified a wine from one of the highest elevation sites in the AVA that met our criteria, a beautifully expressive mountain Cabernet.

### WINEMAKING

Immediately after harvesting, the grapes for our 2021 Howell Mountain 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.

### 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 \$250 | Shipment \$200 | Reorder \$200



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)

## WINTER BERRY VICTORIAN SPONGE CAKE

The Victoria Sponge is a well-known and much-loved English layer cake, one that is perfect for any occasion and was a favorite of the late Queen Victoria.

The recipe sandwiches two tender cakes with a layer of fruit, jam and buttercream. As a special gift in your December shipment, please enjoy a Flora Springs bakers whisk and cake slicer.



### INGREDIENTS:

1½ cups self-rising flour  
¾ cup white sugar  
¾ cup margarine  
½ teaspoon vanilla extract  
3 eggs  
¾ cup confectioners' sugar  
¼ cup butter  
½ teaspoon vanilla extract  
½ cup strawberry or raspberry jam  
1 cup winter berries (for decoration)



### METHOD:

Preheat the oven to 350 degrees F. Grease two 7-inch cake pans and line with parchment paper. Sift self-rising flour into a bowl; add sugar, margarine, and 1/2 teaspoon vanilla extract. Crack in eggs; beat with a wooden spoon or an electric mixer until pale and fluffy, about 3 minutes. Divide batter between the cake pans; smooth the tops with the back of a spoon. Bake in the preheated oven until top is golden brown and a toothpick inserted into the center comes out clean, 30 to 40 minutes. Cool in the pans for 5 minutes. Invert onto a wire rack to cool completely, about 20 minutes.

Sift confectioners' sugar into a bowl; add butter and 1/2 teaspoon vanilla extract. Beat with an electric mixer until frosting is light and fluffy. Spread jam over 1 cake layer; cover jam with frosting. Place second cake layer on top. Dust as much as your wish with powdered sugar, decorate with winter berries and dust again!

FLORA SPRINGS