

Flora Springs

Trilogy



Trilogy was one of Napa Valley's first ever Bordeaux red blend wines. The 2018 vintage marks Trilogy's 35th vintage. The fruit selected for Trilogy is exclusively chosen from the finest blocks of the family's estate vineyards located in Rutherford and Oakville.

Fermentation:

All varietals were crushed, destemmed separately and moved into stainless steel fermenters for a 3 day cold soak. The fermentation ran about 20 days with daily punch downs.

Post Fermentation:

Extended maceration for 15 days before lite pressing and barreling.

Ageing:

18 months on oak barrels with 80% French and 20% American. Racking was done 4 times during ageing time. Light filtration at bottling.

Grape varieties : 83% Cabernet Sauvignon, 8% Malbec, 9% Petit Verdot

Soil : Clay and sandy loam

Tasting notes :

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 Cabernet to a gracious, long lasting finish.

Press Notes

Jeb Dunnuck

2018 93 points

Wine Spectator

2018 90 points

James Suckling

2019 94 points
2018 92 points



Sustainable

