

FLOWERS

Vineyard & Winery

2006 *Coastlands Vineyard* – PINOT NOIR

TASTING NOTES: Dark crimson color. Blackberry, cranberry & plum aromas. Undertones of spice, white pepper, vanilla, & dark chocolate. Complex flavors of raspberry, mineral & tobacco. Well integrated acidity and tannin structure. Drink over the next 5 years.

WINE FACTS:

Vineyards: Our first release from the now 18 year old vines at Coastlands Vineyard. Nestled between the villages of Occidental and Bodega Bay at an elevation of 1200'. This vineyard is comprised of marine terraces uplifted by fault movement and influenced by the cool coastal climate. Vines have wood selections from the 15, 16, 2A, Pommard 4, and Mt. Eden 37. Coastlands allows us to show how Pinot Noir behaves on the other side of the mouth of the Russian River.

- **Harvest:** September 10 - 15, 2006
- **Winemaking:** Fruit was rigorously hand sorted and fully destemmed with no crushing. Moderate cold soaks (4-5 days), warm fermentations (85-90° F), and minimal punch downs (twice a day or less) were done this year in order to adapt to what nature gave us. Total skin contact ranged from 16-20 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for ML. Racking was minimal with only one *assemblage* being done in the spring to allow the blend to “marry” in barrel. Mostly native yeast and ML with only small lots conducted using cultured burgundy isolates.
- **Cooperage and Aging:** 40 % new barrels; 100% French Oak
Total time in barrel: 15 months
- **Bottling:** February 2008; 298 cases produced
- **Final bottling technical information:**
 - pH: 3.45
 - TA: 0.62g/100mL
 - 13.8% alcohol
- **Release date:** Fall 2008