

FLOWERS

Vineyard & Winery

2006 *Frances Thompson* PINOT NOIR

TASTING NOTES: Dark ruby hue. Aromas and flavors of raspberry, plum & wet stone with undertones of black tea, mahogany and sagebrush. Luscious, bold mouth feel. Well balanced acidity. Powerful, elegant finish with rich tannins. Drink over the next 5 years.

WINE FACTS:

Vineyards: The *Frances Thompson Vineyard*, located just inside the Flowers Ranch gate less than two miles from the Pacific Ocean, surrounds the old Thompson family homestead (circa 1920). Planted in 1998, this 25 acre vineyard has rocky, well-drained, red soils perfect for growing Pinot Noir. The intense sun at the 1,400 to 1,875 vineyard elevation creates ideal growing conditions for the vines. Cooled by fingers of coastal summer fog, often lasting into late morning, extends the growing season and allows for slow ripening and development of intense flavor, color and character possible by the Pinot Noir grape. A barrel selection of separately fermented Pinot Noir clones, including Swan and Calera. Our fourth release from Flowers Ranch; the 2006 *Frances Thompson Pinot Noir* is again a true representation of the climate, rock, and soil of this warm site in a cool climate.

- **Harvest:** Mid September 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 11-18 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: 17 months
- **Bottling:** February 2008; 421 cases produced.
- **Final bottling technical information:**
 - pH: 3.40
 - TA: 0.61g/100mL
 - 14.1% alcohol
- **Release date:** Fall 2008