

# FLOWERS

*Vineyard & Winery*

## 2007 *Coastlands Vineyard* – PINOT NOIR

**TASTING NOTES:** Dark red, richly hued color. Cola, leather and white pepper are layered in the nose. Hints of tobacco leaf, dried herbs and oak subtly round out the fruit in the aroma. Flavors of spice, charred meats and sour cherries are dense on the palate. Finishes smooth and seamless with supple tannins. Drink now or cellar up to 3 years.

### WINE FACTS:

**Vineyards:** Our second release from the now 19 year old vines at Coastlands Vineyard. This vintage comes from the 1906 block. 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:** Mid September 2007
- **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:** 50% new barrels; 100% French Oak  
Total time in barrel: 15 months
- **Bottling:** March 2009; 102 cases produced.  
This wine is bottled unfiltered and unfiltered to retain its natural character.
- **Final bottling technical information:**
  - pH: 3.52
  - TA: 0.62g/100mL
  - 13% alcohol
- **Release date:** Fall 2009