

# FLOWERS

*Vineyard & Winery*

## 2007 PERENNIAL

**TASTING NOTES:** Fruit aromas such as plums, strawberry, blackberry, and raspberry are at the core of this wine. Jamminess with hints of coffee, mineral and chocolate contribute to a wonderful Perennial aroma. Mouth filling flavors of cranberries and cherry, a smooth texture, followed by a well-balanced tannin and acidity profile. Delicious upon release.

### WINE FACTS:

- **Vineyards:** Sourced from Sonoma Coast Vineyards including select lots from our Estate Vineyards high above the True Sonoma Coast.
- **Blend:** 74% Pinot Noir  
16% Syrah  
8% Pinot Meunier  
2% Chardonnay
- **Harvest:** Mid September through mid October 2007.
- **Winemaking:** Fruit was rigorously hand sorted and fully de-stemmed with no crushing. Moderate cold soaks (4-5 days), warm fermentations (85-90° F), and minimal punchdowns (twice a day or less) were done this year in order to wet the caps of the fermentation and introduce air. Total skin contact ranged from 13-16 days with all fermentations being carefully basket pressed and put to barrel on light fermentation lees for ML. Racking was minimal with only one *assemblage* being done in the spring to allow the blend to “marry” in barrel for a few months before bottling.
- **Cooperage and Aging:** 100% French oak; 33% new.  
Time in barrel = 11 months.
- **Bottling:** August 2008
- **Final bottling technical information:**
  - pH: 3.54
  - TA: 0.592 g/100 ml
  - Alcohol: 13.8 %
- **Release date:** Fall 2008