

FLOWERS

Vineyard & Winery

2008 Camp Meeting Ridge – PINOT NOIR

TASTING NOTES:

Forward aromas characteristic of the CMR vineyard are plentiful; baking spice, dried herb and orange zest. Cranberry, cherry, leather and cola flavors are underscored by the rich and textured finish. This wine's appeal is in its elegance and grace. Balanced acidity and supple tannins make for a delicious and lingering aftertaste. Drink now or cellar up to 4 years.

WINE FACTS:

Vineyards: The vines from the oldest Flowers site, Camp Meeting Ridge, have produced another outstanding vintage. Yields in 2008 averaged 2.4 tons per acre, focusing flavors on the palate. The Calera and Swan Selection comprise the core of this blend along with the distinguishing spice from the Dijon 115 and 777 vines.

- **Harvest:** September 3, 2008 and September 16, 2008
- **Winemaking:** All fruit rigorously hand sorted and fully destemmed with no crushing. Pre-fermentation “cold soak” 4-5 days depending on lot. Full native yeast primary fermentation. Punchdown frequency depending on tannin structure of the given clone and the dynamics of fermentation. Total skin contact ranged from 16-20 days depending on extraction and balance. All ferments gently basket pressed and put to barrel on full fermentation lees for ML. Minimal racking with only one *assemblage* (retaining “light lees”) in early Spring allowing the blend to “marry” in barrel prior to bottling.
- **Cooperage and Aging:** 100% French Oak; 45% new.
Time in barrel: 17 months.
- **Bottling:** February 2010; 350 cases produced.
- **Final bottling technical information:**
 - pH: 3.42
 - TA: 0.58 g/100 ml
 - Alcohol: 13.7%
- **Release date:** Spring 2010