

FLOWERS

Vineyard & Winery

2008 SONOMA COAST CHARDONNAY

TASTING NOTES:

Showing balanced depth and complexity, light straw to golden color. White peach and lime citrus aromas. A clean wine with lean acidity refreshes the palate. Stone minerals and luscious melon equally contend for attention in this mouth filling, delicious wine. Showing very well now and will continue to gain complexity for 1 - 3 years.

WINE FACTS:

- **Vineyards:** This wine continues to be a blend of several of our Sonoma Coast vineyards, including *Camp Meeting Ridge*; a blend of Dijon clones (95 and 76), mature vine clone 4, and the low-yielding “Old Wente” selection.
- **Harvest:** September 15 – 30, 2008, depending on location & block/clone.
- **Winemaking:** Fruit was rigorously hand sorted and gently whole cluster pressed. The juice was settled off heavy lees and put to barrel for fermentation. Temperatures were in the 65-72 degree range followed by stirring of light lees for 4 months in barrel. Mostly native yeast and malo-lactic (ML) fermentations with only a few lots fermented using cultured burgundy isolates.
- **Cooperage and Aging:** 100% French oak; 19% new
Time in barrel = 8 months
- **Bottling:** June 2009
- **Final bottling technical information:**
 - pH: 3.56
 - TA: 0.65 g/100 ml
 - Alcohol: 14.1%
- **Release date:** Spring 2010