

FLOWERS

Vineyard & Winery



Camp Meeting Ridge Vineyard Estate Chardonnay 2011

Winemaker Notes:

Light gold in color with crystal clarity. Aromas of apple, lemon verbena, and tangerine express themselves on the nose. A palate of intense depth and complexity compliments bright citrus flavors and the classic sea-salt minerality that is typical of our extreme Sonoma Coast estate vineyard. Finish is long and salivating with refreshing acidity.

2011 Vintage Notes:

2011 started off with below “average” rainfall and warm temperatures in the low to mid 70s in January and early February. The tides shifted in late February with plummeting temperatures and heavy March rains delivering 20+ inches on the estates. Relentless rainfall and colder temperatures pushed budbreak out to early April – the latest date in Flowers’ history (early to mid march being “normal”). A warmer and dry May moved things along quickly and flowering occurred in early June with near perfect weather. The remaining growing season was much cooler and fogs were prevalent below the ridge tops. Very low yields and a slow and cool maturation period allowed us to achieve phenolic ripeness at lower Brix, high natural acidity, and intense flavor concentration. The 2011 harvest was compressed to just a few crazy weeks. We started picking two weeks later than expected in mid September and rushed to get all the fruit in the winery prior to the early October rains. We picked our last Chardonnay on Camp Meeting Ridge the night before the first rains, which were vicious, dropping more than 11 inches on the estate in one day! You can expect the wines of the 2011 vintage from Flowers to be bright and lively showing a purity of fruit, refreshing acidities with a core of tension and structure, lower alcohols, and built for the long haul. We believe, as a whole, that 2011 is one of the greatest vintages in Flowers 20 year history.

Winegrowing:

Vineyards: Sourced entirely from our Organic and Biodynamically farmed Camp Meeting Ridge Estate Vineyard. Planted in 1991, these “older” vines are producing some of our most exciting and interesting Chardonnays today. Given the extremes of this site, each small block ripens at its own pace. Grapes for the 2011 vintage were harvested between September 8th and October 2nd when optimal maturity was achieved. Picked by hand in the foggy frigidness of night, we want to ensure full integrity of the fruit and cold grape temperatures for a nice clean whole cluster pressing by sunrise.

Winemaking: Prior to loading the press, the grapes go through a rigorous hand sorting to ensure only the finest grape clusters are accepted. We gently squeeze our Chardonnay in a bladder press for over two hours while constantly tasting for the right balance. The juice is then settled in tank for roughly 24 hours before being transferred into French oak barrels for fermentation. We allow the natural secondary (malolactic) fermentation to take place until we achieve an ideal acid balance. 67% of the chardonnay was fermented and aged in 100% French Oak (45% new) on original lees, for 15 months. 33% of the wine was moved to stainless after 12 months and held for the remaining 3 months of cellar aging before bottling.

Technical information:

- Alcohol: 12.6%
- pH: 3.53
- Bottled: February 1, 2013
- Released: Fall 2013
- Cellared in 100% French Oak, (45% new)
 - 67% for 15 months
 - 33% moved to stainless after 12 months for remaining 3 months