

FLOWERS

Vineyard & Winery



Camp Meeting Ridge Estate Pinot Noir 2011

Winemaker Notes:

Dark ruby in color. Aromas of bright red fruits, cranberry and allspice express themselves on the nose. A palate of Bing cherry, cranberry, and pomegranate flavors are accented with tension from the acidity and minerality that leads to a lengthy finish.

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:

Vineyard: Sourced entirely from our Organic and Biodynamically farmed Camp Meeting Ridge Estate Vineyard. Given the extremes of this site, including elevations of 1,150 to 1,400 feet, each small block ripens at its own pace. Close proximity to the cool Pacific Ocean and well-drained soils allows the Estate to produce Pinot Noir with exceptional complexity, depth, minerality, and natural acidity. Blocks 13 thru 17, consisting of Swan, Wadenswil 2A, Pommard and Dijon 115 clones positioned on eastern facing slopes, formed the primary source for the final blend.

Winemaking: All fruit (75% de-stemmed, 25% whole cluster) was hand-picked and rigorously hand sorted prior to going directly into small open-top fermenters for a cold soak at 50 degrees for 8 days prior to native fermentation and followed by an extended maceration period of 25 days. Cap was kept moist by daily gentle punchdowns by hand. Afterward, wine was drained and pressed gently by basket press and then cellared in 100% French oak, 25% new, for 15 months. Unfined and unfiltered before bottling.

Technical information:

- Alcohol: 12.8%
- pH: 3.6
- Bottled: March 28, 2013
- Release Date: Fall 2013
- Cellared in 100% French Oak (25% new) for 15 months
- Fermentation: 25% Whole Cluster