

# FLOWERS

*Vineyard & Winery*



## Moon Select Estate Chardonnay 2011

### **Winemaker Notes:**

Rich straw hue with vibrant clarity. Distinctive wet stone and beeswax aromas compliment delicate notes of lemon zest on the nose. Crisp apple and ripe pear flavors are accented by a deep lemon curd expression on the palate, followed by a persistent flinty mineral finish.

### **2011 Vintage Notes:**

2011 started off dry and warm with temperatures in the 70s in January and early February. This pattern broke in late February with plummeting temperatures and 20 inches of March rain that put the Sonoma Coast appellation back to normal precipitation levels. Consistent rain and cooler temperatures pushed budbreak out to early April - the latest date in Flowers' history. Flowering occurred as normal in early June under near perfect weather. The remainder of the growing season was much cooler and fogs were prevalent below the ridge tops. Very low yields in 2011 led to uniform ripening and the achievement of phenolic ripeness at lower brix, high natural acidity and intense flavor concentration. We began picking early in anticipation of the notorious September heat spikes, and all of the Pinot Noir was harvested well before the early October rains. The 2011 harvest was fast and furious.

### **Winegrowing:**

#### Vineyards:

Sourced entirely from our Camp Meeting Ridge Estate Vineyard, the fruit used to craft our Moon Select Chardonnay represents the finest selection from the vineyard and the vintage. The grapes were harvested in the early morning hours between September 8<sup>th</sup> and October 2<sup>nd</sup> to ensure the fruit arrived at the winery cool and ready for whole cluster pressing. Once on the crushpad, the clusters were carefully hand-sorted before they slid gently into the press.

Primary clonal selection: 100% Hyde Old-Wente

#### Winemaking:

Whole clusters were pressed and the juice settled for 12-24 hours before being moved by gravity-flow into French Oak barrels (60% new) for 100% native yeast fermentation at temperatures ranging from 52-58° F. Natural malo-lactic fermentation was allowed to slowly take place in cool cellars (52° F) until an ideal acid-balance was achieved. Our 2011 Moon Select Chardonnay was cellared in barrel for 15 months before bottling.

#### Technical information:

- Alcohol: 12.6%
- Bottled: April 2013
- Released: Spring 2014
- Cellared in 100% French Oak, 60% new, for 15 months