

FLOWERS

Vineyard & Winery



Sea View Ridge Vineyard Estate Pinot Noir 2012

Winemaker Notes:

A ruby core of medium-intensity gives way to a complex nose that is seductive and reminiscent of the ruggedness of Sea View Ridge: wild huckleberry, morels, cinnamon, lavender and sage. The palate is soft and inviting with verve and a perfect balance between fruit expression and crushed-stone earthiness. A silky, fine-grained tannin structure, derived from whole cluster fermentation, graces a long and complete finish.

2012 Vintage Notes:

The 2012 vintage commenced extraordinarily warm with no significant precipitation until the third week of January. The latter part of winter and early spring received abundant moisture, delaying budbreak on the extreme Sonoma Coast until the end of March. After a substantial rainfall during Memorial Day weekend, the conditions stabilized and flowering occurred in early June under near perfect weather. The heart of the growing season was marked by periods of warm temperatures alternating with thick fog patterns throughout most of the appellation, allowing for slow and even ripening of the clusters. Harvest began in early September and continued through the first half of October under ideal conditions.

Winegrowing:

Vineyards: Sourced entirely from our Organic and Biodynamically farmed Sea View Ridge Estate Vineyard. Given the extremes of this site, including elevations of 1,400 to 1,875 feet, each small block ripens at its own pace. As former seabed, the soils here on the ridge tops are shallow and rocky with a mix of volcanic soils in the lower blocks and broken sandstone and shale higher up which naturally reduces yields. Blocks 1 thru 3 and 29 thru 35 - consisting of Dijon 777, Dijon 828, Calera, and Swan clones - formed the primary source for the final blend. Planted in 1998, these older vines produce fruit with layers of complexity and wines with exceptional natural acidity.

Winemaking: All fruit (90% de-stemmed, 10% 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 9 days prior to native fermentation and followed by an extended average maceration period of 25 days. The cap was kept moist by daily gentle punchdowns by hand. Afterward, wine was drained and cellared in 100% French oak, 30% new, for 15 months. Unfined and unfiltered before bottling.

Technical information:

- Alcohol: 13.9%
- Total Acidity: 6.7g/L
- pH: 3.84
- 100% Pinot Noir
- Cellared in 100% French Oak, 30% new, for 15 months
- Bottled – January 2014