

# FLOWERS

*Vineyard & Winery*



## Sonoma Coast Chardonnay 2011

### Winemaker Notes:

Pale gold color. Enticing, airy aromas of lemon zest and lime blossom are brought back to earth with those of bayleaf and wet flint. Fresh flavors of Asian pear and Honeycrisp apple are supported by abundant texture in the mid-palate. With vibrant acidity, typical of the extreme Sonoma Coast, this Chardonnay finishes with length and elegance.

### 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 when temperatures plummeted and March rains delivered 20 inches and put us back to normal rainfall levels. Consistent rain and colder temperatures pushed budbreak out to early April - the latest date in Flowers' history. Flowering occurred as normal in early June with near perfect weather. The growing season was cool and fogs were prevalent below the ridge tops. Very low yields in 2011 led to uniform ripening that allowed us to achieve phenolic ripeness at lower Brix, high natural acidity, and intense flavor concentration. The 2011 harvest was fast and furious. We began picking early in anticipation of the notorious September heat spikes and all of the Chardonnay was harvested before the early October rains.

### Winegrowing:

#### Vineyards:

The Sonoma Coast's rocky, well-drained terrain and direct proximity to the cool Pacific Ocean allow us to grow and produce Chardonnay with fresh, bright fruit flavors, complex minerality and bright acidity. Our Sonoma Coast Chardonnay is sourced from some of the finest small and family owned vineyards within the extreme Sonoma Coast appellation (those closest to the ocean) including Flowers' Camp Meeting Ridge Vineyard. The grapes are harvested in the early morning hours to ensure the fruit arrives at the winery cool and ready for whole cluster pressing. Once on the crushpad, the clusters are carefully hand-sorted before they slide gently into the press.

#### Winemaking:

Whole clusters are pressed and the juice is settled for 12-24 hours before being moved by gravity into small stainless steel tanks (20%), and French Oak barrels (80%) for 100% native yeast fermentation at temperatures ranging from 52-58° F. Barrel age used for fermentation varied - new (18%) 1-2 year old French oak barrels (67%), and neutral 3 year old barrels (16%). We allowed the natural secondary malo-lactic fermentation (transformation of malic acid into lactic acid) to slowly take place in cool cellars (52° F) until we achieved an ideal acid balance. Our Sonoma Coast Chardonnay was cellared in barrel for 14 months before bottling.

#### Technical information:

- Alcohol: 13.7%
- pH: 3.45
- 100% Chardonnay
- Cellared in 100% French Oak, 18% new, for 14 months
- Bottled – December 2012
- Released – Spring 2013