

FLOWERS

Vineyards & Winery

MOON SELECT

ESTATE CHARDONNAY

2014

WINEMAKER NOTES

Bright straw hue. The nose is complex with minerality, chamomile, honeysuckle, tangerine, and lemon verbena. An expressive palate consisting of lemon oil, coastal salinity, and a touch of toasted almond that is opulent with a lengthy finish driven by cool climate acidity. A true expression of both the grape and its proximity to the Pacific Ocean.

2014 VINTAGE NOTES

2014 was an exceptional growing season along the true Sonoma Coast. The winter was mild, yet the extreme coastal regions received significant rainfall in the latter part of winter and early spring. This precipitation fully saturated the soil, and provided enough moisture to support our vineyards through the growing season. Signs of bud break first showed in early March and the onset of flowering commenced the last week of April. Summer was dominated by cool, sunny days with omnipresent fog just offshore. The onset of veraison was fairly widespread by the third week of July, and the continuation of moderate and sunny weather interspersed with cool fog prevailed through the end of the growing season, allowing us to bring in Chardonnay of exceptional depth of flavor and finesse.

WINEGROWING

Sourced entirely from our organic and biodynamically farmed 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 to ensure the fruit arrived at the winery cool and ready for whole cluster pressing. Once on the crush pad, the clusters were carefully hand-sorted before they slid gently into the press. Clonal selection: Hyde Old-Wente and Dijon 95.

WINEMAKING

Whole clusters were pressed and the juice was settled for 12-24 hours before being moved by gravity-flow into French Oak barrels (20% 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 2014 Moon Select Chardonnay was cellared in barrel for 15 months before bottling.

TECHNICAL INFORMATION

Varietal	100% Chardonnay
Aging:	100% French Oak, 20% new, for 15 months
Alcohol:	12.4%
Total Acidity:	6.3 g/L
pH:	3.47

