

FLOWERS

Vineyards & Winery



Sonoma Coast Chardonnay 2014

Winemaker Notes:

Light straw hue. Expressive aromas of citrus zest and lime-blossom are highlighted by honeysuckle and wet flint. The palate is heightened by a compelling, site-specific coastal minerality, textural salinity, and precise acidity that carry brilliantly through the finish. 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 in Northern California, 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 budbreak first showed in early March and the onset of flowering commenced the late 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:

The Sonoma Coast's rugged, 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 brilliant acidity. Our Sonoma Coast Chardonnay is sourced from some of the finest family owned vineyards within the extreme Sonoma Coast appellation including Flowers' Camp Meeting Ridge Estate 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. On the crushpad, clusters are carefully hand-sorted before being gently pressed.

Whole clusters were pressed and the juice was settled for 24 hours before being moved by gravity flow into small stainless steel tanks (20%) and French Oak barrels (80%) for 100% native yeast fermentation at temperatures ranging from 52-58°F. Barrel maturity selected for fermentation varied; new (18%), 1-2-year old French oak barrels (62%) and neutral 3-year old barrels (20%). Natural malo-lactic fermentation progressed slowly in 52°F cellars until an ideal acid- balance was achieved. The 2014 Sonoma Coast Chardonnay was cellared in barrel for 11 months before bottling.

Technical information:

Varietal: 100% Chardonnay

Alcohol: 13.5%

Total Acidity: 6.4 g/L

pH: 3.38

Aging: Cellared in 100% French Oak, 18% new, for 11 months