

FLOWERS

Vineyards & Winery

SONOMA COAST

PINOT NOIR

2015

WINEMAKER NOTES

Deep garnet hue. Aromas of Bing cherry, raspberry, savory dried herbs, violet and forest floor lift elegantly from the glass. On the palate, layers of blood orange and hibiscus are framed by broad tannins, coastal minerality and brilliant acidity that culminate in a lengthy finish.

2015 VINTAGE NOTES

The 2015 growing season opened with budbreak in early March, followed by the onset of flowering the first week of May. Unseasonably cool weather during flowering contributed to the development of small clusters with small, intense berries. Summer brought warm temperatures which were ideal for ripening, and dry conditions throughout the growing season—one of the driest on record—gave us an early harvest in select vineyards. Pinot Noir from this vintage shows concentrated fruit expression, with intense aromas and flavors balanced by remarkable acidity.

WINEGROWING

The dramatic landscape of the Sonoma Coast, with its steep hillsides and windswept foothills, gives us a diverse profile of well-draining soils, while direct proximity to the Pacific Ocean results in a long, cool growing season. These extreme coastal conditions allow us to produce a layered Pinot Noir with bright fruit focus, complex minerality and crystalline acidity. Our Sonoma Coast Pinot Noir is sourced from a small selection of family-owned sites, including our estate Sea View Ridge Vineyard.

WINEMAKING

Grapes were harvested in the early morning hours to ensure the fruit arrived at the winery at cool temperatures. Clusters and individual berries are carefully hand-sorted before they are fully destemmed and fall uncrushed into the fermenters. After a cold soak for approximately 6 days at 50 °F, the loose berries were fermented using native yeasts in small open-top fermenters. The wine was left on the skins for an average of 20 days. The must was pressed using a traditional basket press, settled overnight and gravity fed into French Oak barrels for cellaring. The wine was aged 11 months on light lees before racking once and blending just before bottling.

TECHNICAL INFORMATION

Varietal:	100% Pinot Noir
Aging:	100% French Oak, 20% new, for 11 months
Alcohol:	13.6%
Total Acidity:	5.5 g/L
pH:	3.65

