

FLOWERS

Vineyards & Winery

SONOMA COAST

ROSÉ OF PINOT NOIR

2015

WINEMAKER NOTES

Brilliant, coral-salmon hue with lifting aromas of strawberry, raspberry, white nectarine, and pink grapefruit. These layered aromatics unfold on the complex palate with verve, tension, and texture precisely balanced by the signature of coastal minerality and defined salinity. Serve chilled.

2015 VINTAGE NOTES

Mid-December rain in 2014 was followed by a dry and warm January and February with temperatures in the 60s. The early warming of the soils encouraged sap flow in the vines, leading to bud break the first week of March. Sporadic showers throughout late March and early April brought added moisture to the vines during the beginning of the growing season and provided excellent vegetative support during the period of rapid shoot development. Our Pinot Noir experienced an extended bloom lasting from mid-April through early May which led to decreased yields with well-spaced, smaller clusters – excellent from a quality standpoint. Moderate summer temperatures balanced by the presence of coastal fog brought the phenolic chemistry of the rosé fruit to optimal harvest levels during the first week of August.

WINEGROWING

The Sonoma Coast's rocky, well drained terrain and elevated proximity to the cool Pacific Ocean allow us to grow Pinot Noir with fresh, bright red fruit aromas, soft tannins, complex minerality, and bright acidity. The fruit for our 2015 Sonoma Coast Rosé was sourced from some of the finest family owned vineyards within the extreme Sonoma Coast appellation including the Flowers' Sea View Ridge estate vineyard.

WINEMAKING

The grapes were gently hand sorted before being loaded whole cluster into the press, where a gentle crémant press cycle extracted juice that was brilliantly light in color, bracing in its acidity, and marked by red berry and citrus aromas. The juice was drained via gravity into a small stainless steel tank for a night of settling before being transferred to a combination of stainless steel, neutral, and two-year old French oak barrels. The wine was fermented by naturally occurring yeast, and malolactic fermentation was stopped before completion to maintain the desired level of acidity.

TECHNICAL INFORMATION

Alcohol: 12.5%

Total Acidity: 8.0 g/L

pH: 3.21

100% Pinot Noir

Bottled – February 2016

