

FLOWERS

Vineyards & Winery

SEA VIEW RIDGE VINEYARD

ESTATE PINOT NOIR

2015

WINEMAKER NOTES

Bright garnet hue. With a little coaxing, the nose opens with aromas of fresh cranberry, rhubarb and dusty cherry, united with graphite, tobacco, baking and redwood spices. The palate is reminiscent of a juicy Santa Rosa plum, Bing cherry and hint of salinity. Silky tannins and brilliant acidity support the supple fruit. With lovely layering and nuance, this wine unfolds beautifully in the glass.

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

Sourced entirely from our organic and biodynamically farmed Sea View Ridge Vineyard. Given the extremes of this site, including elevations of 1,400 to 1,875 feet, each small block ripens at its own pace. The soils on the ridgetops are shallow and rocky with a mix of volcanic soils in the lower blocks and broken sandstone and shale higher up, which naturally restrains yields. Blocks 1-15, 17, 20, 23, 26-28, 24-35 consisting of Calera, 777, Pommard, Swan and 828 clones – formed the primary source for the final blend. Planted in 1998, these older vines produce fruit with layers of complexity and wines with exceptional natural acidity.

WINEMAKING

All fruit (85% de-stemmed, 15% whole-cluster) was hand-picked and rigorously hand sorted prior to going directly into small open-top fermenters. A cold soak at 50 degrees for 9 days prior to native fermentation was performed and followed by an average maceration period of 17 days. The cap was kept moist by daily gentle punchdowns. Free-run wine was drained and cellared in 100% French oak, 30% new, for 18 months. Unfined and unfiltered before bottling.

TECHNICAL INFORMATION

Alcohol: 13.5%

Total Acidity: 6.0 g/L

pH: 3.65

Fermentation: 15% Whole Cluster

Cellared: 100% French oak, 30% new, for 18 months

Bottled: February 2016

