

FLOWERS

Vineyard & Winery

2004 *Andreen-Gale Cuvée* PINOT NOIR

TASTING NOTES:

Deep, ruby color. Fruit aromas of Queen Anne cherry, blackberry and red plum are followed by hints of leather, sarsaparilla root and vanillin tones from barrel aging. This Andreen-Gale expresses the richness and balance of coastal fruit from our estate vineyards. Long supple tannins on the palate are spreading and delicious. Enjoy over the next 3 years.

WINE FACTS:

Vineyards: Fruit sourced from 5 estate vineyards in the coolest regions of the Sonoma Coast appellation, including *Camp Meeting Ridge*, *Frances Thompson* and *Sea View Ridge* Vineyards. As we continue to tighten the focus of terroir, this fourth release of Andreen-Gale expresses our vision of the Sonoma Coast more than ever. 85% of the fruit from this vintage was sourced from our estate vineyards.

- **Harvest:** Early to mid September 2004.
- **Winemaking:** All fruit rigorously hand sorted and fully destemmed with no crushing. Pre-fermentation “cold soak” 4-5 days depending on lot. Full native yeast primary fermentation. Punchdown frequency depending on tannin structure of the given clone and the dynamics of fermentation. Total skin contact ranged from 16-22 days depending on extraction and balance. All ferments gently basket pressed and put to barrel on full fermentation lees for ML. Minimal racking with only one *assemblage* (retaining “light lees”) in early Spring allowing the blend to “marry” in barrel prior to bottling.
- **Cooperage and Aging:** 40% new barrels; 100% French Oak
Total Time in barrel: 15 months
- **Bottling:** February 2006; 3230 cases produced.
- **Final bottling technical information:**
 - pH: 3.56
 - TA: 0.570 g/100mL
 - 14.1% alcohol
- **Release date:** Fall 2006