

# FLOWERS

*Vineyard & Winery*

## 2004 *Frances Thompson* PINOT NOIR

### TASTING NOTES:

Deep, ruby hue. This vineyard designate is a well-balanced wine with aromas and flavors of plum, cherry, raspberry fruit, cardamom, vanilla and allspice. Delicious and balanced with rich tannins providing a luscious mouth-feel. Our second vineyard designate from Flowers Ranch; the 2004 *Frances Thompson Vineyard* Pinot Noir is representative of the climate, rock and soil of this warm site in a cool climate. The rugged growing conditions have produced a rich, seductive Pinot Noir. Rest in cellar for up to 5 years to fully appreciate the potential of this wine.

### WINE FACTS:

- **Vineyards:** The *Frances Thompson Vineyard*, located just inside the Flowers Ranch gate less than two miles from the Pacific Ocean, surrounds the old Thompson family homestead (circa 1920). Planted in 1998, this 25 acre vineyard has rocky, well-drained, red soils perfect for growing Pinot Noir. The intense sun at the 1,400 to 1,875 vineyard elevation creates ideal growing conditions for the vines. Cooled by fingers of coastal summer fog, often lasting into late morning, extends the growing season and allows for slow ripening and development of intense flavor, color and character possible by the Pinot Noir grape. A barrel selection of separately fermented Pinot Noir clones, including Swan and Calera, produced a wine that is as unique and wonderful as the vineyard itself.
- **Harvest:** Mid September 2004
- **Winemaking:** Fruit was rigorously hand sorted and fully destemmed with no crushing. Moderate cold soaks (4-5 days), warm fermentations (85-90° F), and minimal punch downs (twice a day or less) were done this year in order to adapt to what nature gave us. Total skin contact ranged from 11-18 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for ML. Racking was minimal with only one *assemblage* being done in the spring to allow the blend to “marry” in barrel. Mostly native yeast and ML with only small lots conducted using cultured burgundy isolates.
- **Cooperage and Aging:** 40% new barrels; 100% French Oak  
Total time in barrel: 15 months
- **Bottling:** February 2006; 175 cases produced.
- **Final bottling technical information:**
  - pH: 3.56
  - TA: 0.564 g/100mL
  - 13.4% alcohol
- **Release date:** Fall 2006