

2005 *Camp Meeting Ridge* – PINOT NOIR

TASTING NOTES: Red currant, raspberry, and Italian plum aromas with spice notes of cardamom are accentuated by perfumed orange rind, white pepper and cola. Flavors are of cassis, ripe cherry, and vanilla with a silky texture. Showing firm, balanced acidity and a long round finish. Enjoy now or cellar for 3-5 years for more complexities.

WINE FACTS:

Vineyards: The vines from the oldest Flowers site, Camp Meeting Ridge, have produced another astounding vintage. Yields in 2005 were .8 tons per acre, focusing flavors on the palate. The Calera and Swan Selection comprise the core of this blend along with the distinguishing spice from the Dijon 115 and 777 vines.

- **Harvest:** September 30, 2005
- **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 16-20 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:** 100% French Oak; 40% new.
Total time in barrel = 15 months.
- **Bottling:** January 2007
- **Final bottling technical information:**
 - pH: 3.59
 - TA: 0.59 g/100 mL
 - Alcohol: 13.8 %
- **Release date:** Spring 2007