

FLOWERS

Vineyard & Winery

2006 *Camp Meeting Ridge* – PINOT NOIR

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

WINE FACTS:

Vineyards: The vines from the oldest Flowers Estate site, Camp Meeting Ridge, have produced another astounding vintage. Yields in 2006 averaged 3 tons per acre, lending fruit forwardness and brightness 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 10, 2006
- **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; 50% new.
Total time in barrel = 15 months.
- **Bottling:** January 2008
- **Final bottling technical information:**
 - pH: 3.48
 - TA: 0.57 g/100mL
 - Alcohol: 14.1 %
- **Release date:** Spring 2008