

# FLOWERS

*Vineyard & Winery*

## 2006 SONOMA COAST CHARDONNAY

### TASTING NOTES:

Showing balanced depth and complexity, light straw to golden color, aromas unfold with layers of lemon, pear, apricot and wet stone minerality. This vintage shows crispness on the palate, with a lush and balanced citrus finish. Showing very well now and will continue to gain complexity for 1 - 3 years.

### WINE FACTS:

- **Vineyards:** This wine continues to be a blend of several of our Sonoma Coast vineyards, including *Camp Meeting Ridge*; a blend of Dijon clones (95 and 76), mature vine clone 4, and the low-yielding “Old Wente” selection.

- **Harvest:** September 17, 2006 – October 5, 2006, depending on location & block/clone.

**Winemaking:** Fruit was rigorously hand sorted and gently whole cluster pressed. The juice was settled off heavy lees and put to barrel for fermentation. Temperatures were in the 65-72 degree range followed by stirring of light lees for 4 months in barrel. Mostly native yeast and malo-lactic (ML) fermentations with only a few lots fermented using cultured burgundy isolates. Fermentations were complete by March of 2007.

- **Cooperage and Aging:** 100% French oak; 30% new.  
Time in barrel = 10 months.

- **Bottling:** August 2007

- **Final bottling technical information:**

- pH: 3.67
- TA: 0.59 g/100 ml
- Alcohol: 14.1 %

- **Release date:** Fall 2007