

FLOWERS

Vineyard & Winery

2007 *Camp Meeting Ridge* – PINOT NOIR

TASTING NOTES:

Delicate and pretty aromas of fresh cherry, red currant and pine sap. Flavors are complex, yet clean and distinct. Briary underbrush and crushed berries underscore the cola and trademark cardamom spice. Balanced intensity marks the 2007 vintage. Tannins are firm with a silky texture providing a long, round finish. Enjoy now or cellar for 3 - 5 years.

WINE FACTS:

Vineyards: The vines from the oldest Flowers site, Camp Meeting Ridge, have produced another outstanding vintage. Yields in 2007 averaged 3.2 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 4, 2007 and September 7, 2007

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; 55% new. Time in barrel 15 months.

Bottling: February 2009

Final bottling technical information:

pH: 3.40
TA: 0.56 g/100 mL
Alcohol: 13.1 %

Release date: Spring 2009