

FLOWERS

Vineyard & Winery

2008 SONOMA COAST PINOT NOIR

TASTING NOTES:

Medium-light garnet color. Cherry compote aromas accentuated by Fennel spice and violet. Flavors evocative of roasted meats, olives and citrus add to the complexity. Acidity is balanced with supple tannins to produce a smooth, uplifting finish. Enjoy now or cellar up to 3 years.

WINE FACTS:

- **Vineyards:** This wine is a blend of our Sonoma Coast vineyards. Each year Flowers Ranch contributes an increasing proportion of estate fruit.
 - 90% from our Estate Grown Vineyards
 - 10 % from vineyards under contract, farmed to our specifications.The full spectrum of Pinot Noir clones is represented in this wine. Older traditional California heirloom selections such as Martini, 2A, and Pommard are complemented by the more recently available Dijon clones (115, 828, 667, 777), as well as low vigor selections from the Swan and Calera vineyards.
- **Harvest:** August 30 through October 10, 2008
- **Winemaking:** Fruit was rigorously hand sorted and fully destemmed with no crushing. Moderate cold soaks (4-5 days), warm fermentations (75-80° F), and minimal punchdowns (twice a day or less) were done this year in order to adapt to what nature gave us. Total skin contact ranged from 14-22 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 for a few months before bottling. Mostly native yeast and ML with only small lots conducted using cultured burgundy isolates.
- **Cooperage and Aging:** 100% French oak; 33% new
Time in barrel = 8-10 months
- **Bottling:** June 2009
- **Final bottling technical information:**
 - pH: 3.51
 - TA: 0.6g/100 ml
 - Alcohol: 13.8%
- **Release date:** Spring 2010