

FLOWERS

Vineyard & Winery



Sea View Ridge Vineyard, Block 20

Estate Pinot Noir

2011

Winemaker Notes:

Brilliant, ruby-red core with violet highlights at the rim. Aromas of fresh strawberry and blood orange with hints of lily and tarragon dominate the nose. Bright flavors of red fruit, cherry and pomegranate lead the palate with firmly integrated tannins and balanced acidity. The finish carries a distinctive, coastal minerality.

2011 Vintage Notes:

2011 started off dry and warm with temperatures in the 70s in January and early February. This pattern broke in late February with plummeting temperatures and 20 inches of March rain that put the Sonoma Coast appellation back to normal precipitation levels. Consistent rain and cooler temperatures pushed budbreak out to early April - the latest date in Flowers' history. Flowering occurred as normal in early June under near perfect weather. The remainder of the growing season was much cooler and fogs were prevalent below the ridge tops. Very low yields in 2011 led to uniform ripening and the achievement of phenolic ripeness at lower brix, high natural acidity and intense flavor concentration. We began picking early in anticipation of the notorious September heat spikes, and all of the Pinot Noir was harvested well before the early October rains. The 2011 harvest was fast and furious.

Winegrowing:

Vineyards:

Grapes for this block-specific wine were sourced entirely from our organic and biodynamically farmed Sea View Ridge Estate Vineyard. Given the extremes of this vineyard, including elevations of 1,400 to 1,875 feet, each small block ripens at its own pace. At an elevation of 1,729 ft, Block 20 is one of the highest blocks of the vineyard. The soil on the ridge top is shallow, rocky and dominated by iron-rich volcanic influences. Block 20 is planted entirely to Dijon 777 and is comprised of 1.5 acres of 4'x8' spaced vines. This block has an open exposure to a long valley leading directly to the ocean, providing a cooling influence during the warmest months of the year.

Clonal selection: 100% Dijon 777

Winemaking:

All fruit was carefully hand-sorted and 100% destemmed. Whole berries fell by gravity-flow into small, open top fermenters for a 13-day, 49 degree cold soak prior to native fermentation, followed by an average extended maceration period of 23 days. The cap was kept moist by gentle, daily punchdowns. Wine was then drained and pressed gently by basket press and cellared 17 months in 100% French oak, 33% new. The wine was bottled unfined and unfiltered.

Technical information:

- Alcohol: 12.5%
- pH: 3.62
- Bottled: March 20, 2013
- Cellared in 100% French Oak (33% new) for 17 months
- Release Date: Spring 2014