

# FLOWERS

*Vineyards & Winery*

## SEA VIEW RIDGE VINEYARD

ESTATE PINOT MEUNIER

2014

### WINEMAKER NOTES

Pale ruby in color. Notes of freshly hulled strawberry, warm candle wax and a hint of truffle lead into an earthiness of bay leaf and fresh soil. A hint of sweetness from the oak compliments the fresh and juicy palate. A soft grip of tannin at the tip of the tongue perpetuates a wave of flavor and texture that carries through to the finish. This intriguing wine makes you want to go back for more.

### 2014 VINTAGE NOTES

2014 was an exceptional growing season along the true Sonoma Coast. The winter was mild in Northern California, yet the extreme coastal regions received significant rainfall in the latter part of winter and early spring. This precipitation fully saturated the soil, and provided enough moisture to support our vineyards through the growing season. Signs of bud break first showed in early March and the onset of flowering commenced the last week of April. Summer was dominated by cool, sunny days with omnipresent fog just offshore. The onset of veraison was fairly widespread by the third week of July, and the continuation of moderate and sunny weather interspersed with cool fog prevailed through the end of the growing season, allowing us to bring in Pinot Noir of exceptional depth of flavor and finesse.

### WINEGROWING

Sourced entirely from our organic and biodynamically farmed Sea View Ridge Vineyard. Give the extremes of this site, including elevations of 1,400 to 1,875 feet, each small block ripens at its own pace. The soils on the ridgetops are shallow and rocky with a mix of volcanic soils in the lower blocks and broken sandstone and shale higher up which naturally restrains yields. This is Pinot Meunier was sourced exclusively from Block 19, where the slope is so steep that the vines are terraced and soils are shallow, rocky and heavily influenced by volcanic intrusions and high iron content. Planted in 1998, these Pinot Meunier vines produce fruit with layers of complexity and wines with exceptional concentration and natural acidity.

### WINEMAKING

All fruit was carefully hand-sorted and then destemmed. Whole berries fell by gravity into traditional, small, open-top fermenters for a cold soak at 50 degrees for 13 days prior to native fermentation. With minimal manual punchdowns (twice a day or less), the wine was left in contact with the skins for an average of 25 days depending on extraction and tannin levels. The finished wine was pressed on the skins using a modern basket press and transferred directly to barrel with minimal racking prior to bottling. Cellared in 100% French oak, 30% new, for 18 months. Unfined and unfiltered before bottling.

### TECHNICAL INFORMATION

Alcohol: 14.1%

Total Acidity: 5.5 g/L

pH: 3.77

100% Pinot Meunier

Cellared: 100% French oak, 30% new, for 18 months

Bottled: March 2016

