

# FLOWERS

*Vineyards & Winery*

## MOON SELECT

SPARKLING WINE

2015

### WINEMAKER NOTES

Fine, persistent bubbles surface in a nice even strand. Effervescent aromas of red apple skin, raspberry and stone fruits are balanced beautifully on the palate by flavors of white strawberry, pastry and mouthwatering acidity. Only 85 cases produced.

### SEA VIEW RIDGE VINEYARD

Sourced entirely from our organic and biodynamically farmed Sea View Ridge Vineyard. Given 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. Blocks 16, 26-28, 33 consisting of UC Davis 23 (Mariafeld), Calera and Swan — formed the source for the final blend. Planted in 1998, these older vines produce fruit with layers of complexity and wines with exceptional natural acidity.

### HARVEST

The 2015 growing season opened with budbreak in early March, followed by the onset of flowering the first week of May. Unseasonably cool weather during flowering contributed to the development of small clusters with small, intense berries. Summer brought warm temperatures which were ideal for ripening, and dry conditions throughout the growing season—one of the driest on record—gave us an early harvest in select vineyards. Wines from this vintage show concentrated fruit expression, with intense aromas and flavors balanced by remarkable acidity.

### WINEMAKING

Prior to loading the press, the grapes went through rigorous hand sorting to ensure only the best clusters were accepted. The grapes were gently squeezed in a bladder press to separate juice from skins. The juice was then settled in tank for roughly 24 hours before being transferred, by gravity, into stainless steel barrels for 6 months of fermentation and aging on their original lees. The wine was then bottle aged an additional 32 months *en tirage* prior to disgorging.

### TECHNICAL INFORMATION

Cases Produced:	85
Appellation:	Sonoma Coast AVA
Varietal:	100% Pinot Noir
Vineyard:	Sea View Ridge
Tirage Bottling:	February 2016
Disgorged:	October 19, 2018
Aging:	100% Stainless Steel
Dosage:	0.8%
Alcohol:	12.8%

