

# FLOWERS

*Vineyards & Winery*

## DZ VINEYARD

PINOT NOIR

2016

### WINEMAKER NOTES

Seductive aromas of rose petal, red cherry and hibiscus give way to intense flavors of wild blueberry, pomegranate and orange zest with a hint of black tea and sweet tobacco. The fine-but-firm fined tannins are balanced with an unmistakable coastal acidity and a lingering note of cocoa and toasted clove.

### VINTAGE

The 2016 growing season was a welcomed one for the Flowers team when compared to the turbulent year prior. Much needed winter rains came in December and January which broke the dry cycle from the last four years, filling ponds and replenishing nutrients in our soils. Temperatures were cool enough on the estate to postpone bud break to the beginning of March; still early but not compared to prior years. A warm spring hinted at the potential of an accelerated growing season, providing fully developed clusters. Mild summer temperatures resulted in even ripening, and the balanced presence of coastal fog brought the phenolic chemistry of the fruit to optimal harvest levels during late August.

### WINEGROWING

The 8.8 acre DZ vineyard is located on an east facing hillside west of the town of Sebastopol and has been leased and farmed by Flowers since 2001. More inland than our coastal estate vineyards, DZ still benefits from the cool marine air and coastal fog from the Pacific Ocean. At 600 feet in elevation and with plantings of Dijon 777, 667, 115 and Pommard that date back to 1999, this vineyard produces low yields with complex fruit and our signature coastal acidity.

### WINEMAKING

All fruit (90% de-stemmed, 10% whole-cluster) was hand-picked and rigorously hand sorted prior to going directly into small open-top fermenters. A cold soak at 50 degrees for 5 days prior to native fermentation was performed and followed by an average maceration period of 20 days. The cap was kept moist by daily gentle punchdowns. Free-run wine was drained and cellared in French oak barrels for 15 months prior to bottling.

### TECHNICAL INFORMATION

Varietal: 100% Pinot Noir  
Aging: 100% French Oak, 25% new, for 15 months  
Alcohol: 13.5%  
Fermentation: 10% whole cluster  
pH: 3.5

