

FLOWERS

Vineyards & Winery

MOON SELECT

PINOT NOIR

2016

WINEMAKER NOTES

Alluring aromas of cassis, bay laurel, redwood duff and roasted coffee are matched with complex flavors of plum, bergamot and savory, salt-cured meats. The bright acidity and firm but well-integrated tannins suggest many years of graceful aging ahead.

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

Sourced entirely from our organic and biodynamically farmed Camp Meeting Ridge Vineyard. Given the extremes of this site, including elevations of 1,150 to 1,400 feet, each small block ripens at its own pace. Close proximity to the cool Pacific Ocean and well-drained soils allow the estate to produce Pinot Noir with exceptional complexity, depth, minerality, and natural acidity. Clonal selections of Calera, Pommard and Swan were selected for the 2016 blend.

WINEMAKING

The Moon Select blend is a singular wine of the vintage that is chosen from the very best of our estate barrels. All fruit (95% de-stemmed, 5% 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 celled in 100% French oak, 25% new, 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:	5% whole cluster
pH:	3.5

