

FLOWERS

Vineyards & Winery

SEA VIEW RIDGE VINEYARD

ESTATE PINOT NOIR

2016

WINEMAKER NOTES:

The 2016 Sea View Ridge Pinot Noir boasts a dark ruby hue. On the palate bright cranberry and ripe Bing cherry are complimented by bay leaf and sweet oak spices of cinnamon and graham cracker. The most fruit-driven wine of the vintage, this perfectly captures the elegance of our Sea View Ridge Estate Vineyard.

VINTAGE NOTES:

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 NOTES:

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 ridge tops 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. Clonal selections of 2A, Swan, Calera, and 777 formed the primary source for the final blend. Planted in 1998, these older vines produce fruit with layers of complexity and wines with exceptional natural acidity.

WINEMAKING NOTES:

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 17 days. The cap was kept moist by daily gentle punchdowns. Free-run wine was drained and cellared in 100% French oak, 25% new, for 15 months and filtered prior to bottling.

TECHNICAL INFORMATION:

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| Varietal: | 100% Pinot Noir |
| Aging: | 100% French Oak, 25% new, for 15 months |
| Alcohol: | 13.5% |
| Total Acidity: | 5.6 g/L |
| pH: | 3.5 |

