

# FLOWERS

*Vineyards & Winery*

## 2017 MOON SELECT CHARDONNAY

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### VINTAGE NOTES

The 2017 growing season began with sustained and intense rainfall. Prolonged heat in July was followed by much-needed cooler weather in August allowing for complex flavor development. With strong heat in September, Mother Nature brought challenges, but our estate vines acted with resilience and poise throughout the heat conditions. Cool marine air arrived just in time for harvest, a welcome respite for a challenging growing season. The result of the 2017 vintage is wonderfully expressive, estate-focused wines that convey a vivid sense of time and place.

### WINEGROWING NOTES

The dramatic landscape of Sonoma Coast, with its steep hillside and windswept foothills, gives us a diversity of well drained soils, while direct proximity to the Pacific Ocean results in a long, cool growing season. At Flowers, we often focus on crafting wines expressive of one vineyard or even one block of vines, but Moon Select is a bit different because this small blend is the finest and truest representation of the season. These extreme coastal conditions allow us to produce a layered Chardonnay with bright fruit focus, complex minerality and bright acidity.

### WINEMAKING NOTES

Grapes were harvested in the early morning hours to ensure the fruit arrived at the winery at cool temperatures. We pressed the grapes as whole clusters and allowed the juice to settle for 24 hours before a gentle gravity transfer to French Oak barrels. After 100% native yeast fermentation, the wine continued to mature in-barrels: 100% French oak, 20% new for 14 months to allow the true expression of the vintage and varietal to stand out.

### TASTING NOTES

Of medium straw color, the wine is intense and perfumed with lovely notes of Meyer lemon, dried chamomile, lifted notes of lemongrass and a flint-like minerality. The palate is pure freshness with flavors of tangerine and green tea, the fresh coastal acidity integrates with the precise structure. Finishes long and savory. Enjoyable now, it will age beautifully in the next 8 years or more.

### TECHNICAL INFORMATION

Aging: 100% French Oak, 20% new, for 14 months

Alcohol: 13.0%

Fermentation: 100% native yeast

