

FLOWERS

Vineyards & Winery

2017 MOON SELECT PINOT NOIR



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 after 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 the Sonoma Coast, with its steep hillsides 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 Pinot Noir of exceptional quality, minerality and bright 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 20 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 prior to bottling.

TASTING NOTES

Elegant and complex, this expressive Pinot Noir is filled with aromas of red fruit complemented with dark cherry, plum and lifted notes of lavender. Balanced and rich, it has a spicy and generous mouthfeel, with balanced tannins and racy acidity. The texture is silky, finishing with power and grace. This wine is ready to drink now or cellar for six to seven years.

TECHNICAL INFORMATION

Aging: 100% French oak, 25% new, for 15 months

Alcohol: 13.5%

Fermentation: 100% native yeast

