2017 Sonoma Coast Pinot Noir

Every Flowers wine is made to express the land where it was farmed. Our coastal proximity and high-elevation vineyards give our wine its distinct minerality and fresh natural acidity. Farmed sustainably, fermented with 100% native yeast, and crafted with minimal intervention in the cellar, Flowers Pinot Noir is a pure expression of the rugged and extreme Sonoma Coast.

TASTING NOTES
Floral expressions of lilac and fresh roses. Fruit flavors of Santa Rosa plum and cranberry. Notes of cedar, clove and baking spice linger for a long, savory finish.

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. Strong heat in September brought challenges, but our dry-farmed vines were able to thrive in the warm conditions. Cool marine air arrived just in time for harvest, a welcome respite for a challenging growing season.

SOURCING
Sourced from a small selection of family-owned vineyards on the Sonoma Coast as well as our Sea View Ridge estate. Each vineyard is carefully chosen for its farming practices, coastal influence, and fruit standards.

FERMENTATION
100% native yeast

AGING
100% French Oak (20% new) for 10 months

TECHNICAL INFORMATION
Varietal: 100% Pinot Noir • Alcohol: 13.5% • Total Acidity: 5.7 g/L • pH: 3.77

TRUE TERROIR
At Flowers, our wines express the unique land we farm. Each bottle captures the coastal air, rocky soil, vibrant cover crop and beautiful fresh flavors of our vineyards.

"Pale ruby-purple colored, the 2017 Pinot Noir Sonoma Coast gives up intense scents of kirsch, violets, rose hip tea and chocolate-covered cherries with touches of garrigue and dried Provence herbs. Medium-bodied with delicate floral and red fruit layers in the mouth, it has wonderfully satiny tannins and a long, lively finish."

— Robert Parker’s Wine Advocate, December 2018

Where others grow grapes, WE GROW FLOWERS.