

FLOWERS

Vineyards & Winery

SEA VIEW RIDGE VINEYARD

ESTATE PINOT NOIR

2017

WINEMAKER NOTES:

The 2017 Sea View Ridge Pinot Noir boasts violets, blackberry, mission fig and distinctive notes of wet forest and sea air. On the palate, sweeter berry fruits, hints of bay laurel, oolong tea and vanilla are supported by soft, feathery tannins. The most fruit-driven wine of the vintage, this wine perfectly captures the elegance of our Sea View Ridge Estate Vineyard.

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. Warmer temperatures in 2017 translated to a beautiful intensity of fruit and a supple, evolved texture. Already enticing in the glass, the wines will grow even more alluring as they age.

WINEGROWING NOTES:

Sourced entirely from our organically 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 celled in 100% French oak, 25% new, for 15 months and filtered prior to bottling.

TECHNICAL INFORMATION:

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

