FLOWERS
Vineyards & Winery

CAMP MEETING RIDGE *Estate Bottled* CHARDONNAY 2024



TASTING NOTES — THIS CHARDONNAY VIVIDLY REFLECTS ITS SOURCE—THE INTENSITY OF THE HIGH COASTAL RIDGE, THE PINE FOREST EDGING THE VINES, THE SUN-WARMED ROCKS AT THE PACIFIC'S EDGE BELOW. DELICATE, SAVORY FLORALS ON THE ROUNDED NOSE INTERSECT WITH WOODSY SPICE AND WILD FENNEL, WHILE MEYER LEMON MELDS WITH ORCHARD FRUIT. AN ELECTRIC CORE OF ACIDITY CARRIES THE WINE'S VIVID, WET-STONE MINERALITY ACROSS THE PALATE, ADDING FOCUS, MOVEMENT, AND IN THE END, A SALINE EDGE TO BEAUTIFUL MANDARIN THAT LINGERS ON THE FINISH.

Vineyard:
Sourced from our Camp Meeting Ridge estate, organically farmed on a precipitous ridgeline separated from the Pacific Ocean, just 2 miles away, by a dense evergreen forest. Given the extremes of the site—elevations ranging from 1,150 to 1,450 feet and intricate microclimates—we hand-pick each block individually. The site's unique combination of cool sea breezes through the forest, intense sunlight above the fog line, and rocky soils yields vibrant wines with pure fruit flavors, deep textures, and a beguiling savory character.

Vintage Notes:
The 2024 growing season unfolded with dramatic contrasts: A wet winter was followed by one of the warmest, driest ripening periods on record. Early rainfall replenished soils with moisture, while the cool, damp spring that followed delayed budbreak until April. Bloom arrived by late May, with vigorous early growth. From June onward, the coastal ridge basked in abundant sunshine, with several especially warm periods from July through early September accelerating ripening. What was unusual during those heat spells was exceptionally low temperatures at night—large diurnal shifts—creating remarkable concentration and phenolic maturity at modest sugar levels while also retaining acidity. This interplay of warm days and unusually cool nights accelerated ripening, culminating in one of our earliest harvests on record. This vintage speaks to the extremes of the Sonoma Coast—the generous character of a warm vintage without sacrificing freshness.

Winemaking:
- Harvest Dates: September 3-September 6, 2024
- Fermentation: 100% native yeast in 500L puncheons
- Aging: 100% French oak (25% new), 500L puncheons; native malolactic fermentation
- Cooperages: Damy and Billon
- Bottling Date: August 11-12, 2025

Technical Information:
- Varietal: 100% Chardonnay
- Alcohol: 13.5%
- Total Acidity: 6.7 g/L
- pH: 3.54

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