FLOWERS

Vineyards & Winery

SEA VIEW RIDGE *Estate Bottled* PINOT NOIR 2024



TASTING NOTES — GROWN ON A HIGH-ELEVATION RIDGELINE AT THE EDGE OF THE PACIFIC, THIS PINOT NOIR IS FINELY WROUGHT, WITH ENERGETIC ACIDITY, SPICED RED FRUIT, AND FINE-GRAIN TANNINS IN CLOSE ALIGNMENT. FRESH STRAWBERRY AND RASPBERRY ARE LAYERED WITH IRON-RICH ROCK AND PETRICHOR, LIFTED BY A HINT OF WILD FENNEL. THE PALATE IS TIGHT AND FINESSED, WITH BLOOD ORANGE AND DRIED MOUNTAIN BOTANICALS WOVEN WITH ELEGANT BLACK TEA. A CORE OF ROCKY MINERALITY CARRIES THE WINE THROUGH THE FINISH, BUOYING ITS PRECISE TEXTURE AND LEAVING A FRESH, LINGERING IMPRESSION.

Vineyard:
Sourced entirely from our organically farmed Sea View Ridge vineyard, located on a remote coastal ridgeline rising from 1,400 to 1,875 feet above the Pacific Ocean. Framed by dense evergreen forests and sitting above the fog line, the site is shaped by piercing sunlight, persistent coastal winds, and shallow, rocky soils—natural elements that yield wines of aromatic intensity, firm structure, and mountain-inflected tannins refined by fractured red rock.

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, while a cool, damp spring delayed budbreak until April, with bloom arriving by late May. From June onward, the coastal ridge saw abundant sunshine, with several especially warm periods from July through early September accelerating ripening. Unusually low nighttime temperatures during these heat spells—large diurnal shifts—preserved acidity while supporting concentration and phenolic maturity at modest sugar levels. This interplay culminated in one of our earliest harvests on record, yielding a vintage that captures the generosity of a warm year without sacrificing freshness.

Winemaking:
- Harvest Dates: August 30th-September 10th
- Fermentation: 100% native yeast in open-top tanks, with a mix of pump-overs and punch-downs
- Aging: 100% French oak (25% new), 228L barrels, 500L puncheons, and 1000L casks; native malolactic fermentation
- Cooperages: TN, Stockinger, and Francois Frères
- Bottling Date: August 13, 2024

Technical Information:
- Varietal: 100% Pinot Noir
- Alcohol: 13.5%
- Total Acidity: 5.5 g/L
- pH: 3.77

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