

FLOWERS

Vineyards & Winery

MOON SELECT

SPARKLING WINE

2014

THE VINEYARDS

Pinot noir, Chardonnay, and Pinot Meunier are sourced entirely from our organically farmed estate vineyards – Camp Meeting Ridge and Sea View Ridge. Close proximity to the cool Pacific Ocean and well drained soils allow fruit from our estates to showcase exceptional complexity, depth, minerality and natural acidity.

VINTAGE NOTES

Late winter and spring brought significant rainfall, saturating the soils. Summer was dominated by cool, sunny days with fog in the mornings and evenings. Temperate conditions continued throughout the growing season, with sunshine interspersed with cooling fog, allowing us to bring in fruit of exceptional depth of flavor and finesse.

WINEMAKING

Prior to loading the press, the grapes were hand-sorted, ensuring the selection of only the best clusters. All three varietals were gently squeezed in a bladder press to separate juice from skins. The juice settled in tank for 24 hours before a gravity-transferred into stainless steel barrels for 9 months of fermentation and aging on their original lees. An additional 54 months of bottle aging followed, allowing for a secondary fermentation prior to disgorging.

TASTING NOTES

This is our third vintage of Sparkling Wine at Flowers and, like its predecessors, it was produced with the traditional method of Champagne. Aromas laced with salinity, star anise, Meyer lemon and subtle notes of baked Gravenstein apple give way to flavors of sweet toasted bread and preserved lemon. The palate is fresh, focused and lengthy, finishing with a vibrant pomelo-tinged acidity and a nuanced richness.

— CHANTAL FORTHUN, *Winemaker*

TECHNICAL INFORMATION

Technical Information

69% Pinot noir, SVR
21% Chardonnay, CMR
10% Pinot Meunier, SVR

Tirage bottled: May 2015

Disgorged: October 2019
Dosage: 1.25%
Bottles produced: 1656

