

FLOWERS

Vineyards & Winery

2017 SEA VIEW RIDGE PINOT MEUNIER

The 2017 Pinot Meunier beautifully captures the unique profile of this varietal and the elegance of our Sea View Ridge Estate Vineyard. Nuanced raspberry, rhubarb, pomegranate and sweet oak spice flavors are complemented with subtle hints of redwood forest and graphite. The freshness and minerality in this wine along with its silky tannins linger through to the 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. 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. This Pinot Meunier was sourced exclusively from Block 19, where the slope is so steep that the vines are terraced and soils are shallow, rocky and heavily influenced by volcanic intrusions and high iron content. Planted in 1998, these Pinot Meunier vines produce fruit with layers of complexity and wines with exceptional concentration and natural acidity.

WINEMAKING NOTES

All fruit was hand-picked and fed by gravity into a neutral wood tank for a cold soak at 50 degrees for 6 days prior to native fermentation. The wine underwent manual punch-downs twice a day and was left in contact with the skins for 18 days of total tank time. The finished wine was pressed on the skins using a modern basket press and transferred directly to barrel. Cellared in 100% French oak, 25% new, for 14 months. Unfined and unfiltered before bottling.

