

# FLOWERS

*Vineyards & Winery*

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## 2018 SEA VIEW RIDGE PINOT NOIR

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.

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### VINTAGE NOTES

With mild temperatures leading to a long growing season and a surprise-free harvest, the 2018 vintage can only be described as idyllic. Alternating spells of cool and warm weather during bloom led to varying berry sizes, perfect for developing complexity in the wine. Morning fog, afternoon sunshine and a lack of heat spikes throughout the summer allowed for a long ripening period that developed fruit with excellent natural acidity and beautiful flavors.

### 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 cellared in 100% French oak, 23% new, for 14 months and filtered prior to bottling.

