

# FLOWERS

*Vineyards & Winery*

## SONOMA COAST

PINOT NOIR

2016

### WINEMAKER NOTES

Medium ruby in color. Aromas of cranberry, deep raspberry and Santa Rosa plum are woven with top-notes of anise and coastal redwood spice. The palate is perfectly balanced with flavors of cherry and peach pith, broad tannins and textures of stone fruit flesh, together complimenting the bright acidity that leads into a long, fresh finish.

### VINTAGE

The 2016 growing season was a welcomed one for the Flowers team when compared to the turbulent year prior. Much needed winter rains came in December and January which broke the dry cycle from the last four years, filling ponds and replenishing nutrients in our soils. Temperatures were cool enough on the estate to postpone bud break to the beginning of March; still early but not compared to prior years. A warm spring hinted at the potential of an accelerated growing season, providing fully developed clusters. Mild summer temperatures resulted in even ripening, and the balanced presence of coastal fog brought the phenolic chemistry of the fruit to optimal harvest levels during late August.

### WINEGROWING

The dramatic landscape of the Sonoma Coast, with its steep hillsides and windswept foothills, gives us a diverse profile of well-draining soils, while direct proximity to the Pacific Ocean results in a long, cool growing season. These extreme coastal conditions allow us to produce a layered Pinot Noir with bright fruit focus, complex minerality and crystalline acidity. Our Sonoma Coast Pinot Noir is sourced from a small selection of family-owned sites, including our estate Sea View Ridge Vineyard.

### WINEMAKING

Grapes were harvested in the early morning hours to ensure the fruit arrived at the winery at cool temperatures. Clusters and individual berries were carefully hand-sorted before being fully destemmed to fall uncrushed into the fermenters. After a cold soak for approximately 6 days at 50°F, the loose berries were fermented using native yeasts in small open-top fermenters. The wine was left on the skins for an average of 20 days. The must was pressed using a traditional basket press, settled overnight and gravity fed into French Oak barrels for cellaring. The wine was aged 11 months on light lees before racking once and blending just before bottling.

### TECHNICAL INFORMATION

Varietal:	100% Pinot Noir
Aging:	100% French Oak, 18% new, for 11 months
Alcohol:	13.5%
Total Acidity:	5.6 g/L
pH:	3.72

