

FLOWERS

Vineyards & Winery



Camp Meeting Ridge Vineyard

Estate Chardonnay

2013

Winemaker Notes:

Brilliant golden hue. Lively aromas of lemon verbena, lime zest, honey suckle, chamomile, and citrus blossom dominate the distinctive nose. The palate is precise and focused, driven by mouthwatering acidity and framed by flinty, coastal minerality – a vivid expression of our Estate vineyard.

2013 Vintage Notes:

2013 was a wonderful growing season along the Sonoma Coast. Early abundant winter rainfall with warmer and drier weather in February led to budbreak in early March and the onset of flowering the second week of May. With unusual timing, the estate experienced three inches of rainfall near the end of June, raising concerns for mildew pressure. Fortunately, cool and windy weather brought mitigating air-flow into the vines. The rainfall was greatly appreciated by the vines after a very dry spring. The first signs of veraison appeared the third week of July, and the continuation of moderate temperatures and sunny weather prevailed through the end of the growing season, allowing us to steadily bring in the fruit at a measured pace and optimum ripeness.

Winegrowing:

Vineyards: Sourced entirely from our organic and biodynamically farmed Camp Meeting Ridge Estate Vineyard. Planted in 1991, these “older” vines are producing our most exciting and interesting Chardonnays to date. Given the extremes of this site, each small block ripens at its own pace. Picked by hand in the foggy frigidness of night, fruit integrity and temperature were ensured for a whole cluster pressing by sunrise. Blocks 1,3,4, and 21-28, planted with Hyde-Old Wente and Dijon 95 clones, were selected for the 2013 blend.

Winemaking:

Prior to loading the press, the grapes went through rigorous hand sorting to ensure only the finest grape clusters were accepted. Fruit was gently squeezed in a bladder press for over two hours to separate juice from the phenolic character of the skins. The juice was then settled in tank for roughly 24 hours before being transferred into 100% French oak barrels (30% new) for fermentation and aging on original lees. Natural secondary (malolactic) fermentation was allowed to take place until ideal acid balance was achieved.

Technical information:

Alcohol: 13.3%

Total Acidity: 6.8 g/L

pH: 3.53

100% Chardonnay

Cellared in 100% French Oak, 30% new, for 15 months

Bottled – January 2015