

FLOWERS

Vineyards & Winery



Camp Meeting Ridge Vineyard

Estate Pinot Noir

2013

Winemaker Notes:

Deep garnet core. Expressive notes of Raspberry, pomegranate, cranberry, blood orange and hibiscus are supported by dried tea leaf and tobacco on the nose. The palate is texturally pronounced with robing, fine grained tannins and bright, coastal acidity through the finish.

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:

Vineyard: Sourced entirely from our organic and biodynamically farmed Camp Meeting Ridge Estate Vineyard. Given the extremes of this site, including elevations of 1,150 to 1,400 feet, each small block ripens at its own pace. Close proximity to the cool Pacific Ocean and well-drained soils allow the Estate to produce Pinot Noir with exceptional complexity, depth, minerality, and natural acidity. Blocks 2, 6, and 13-17, comprised of Calera, Swan, Dijon 115, Wadenswil, and Pommard clones, were selected for the 2013 blend.

Winemaking:

All fruit (80% de-stemmed, 20% 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 8 days prior to native fermentation was performed and followed by an extended average maceration period of 25 days. The cap was kept moist by daily gentle punchdowns by hand. Free-run wine was drained and cellared in 100% French oak, 25% new, for 18 months. Unfined and unfiltered before bottling.

Technical information:

Alcohol: 13%

Total Acidity: 6.4 g/L

pH: 3.79

100% Pinot Noir

Cellared in 100% French Oak, 25% new, for 18 months

Bottled – April 2015