

FLOWERS

Vineyard & Winery



Sonoma Coast Pinot Noir 2013

Winemaker Notes:

Deep garnet hue. Aromas of wild strawberries, cranberries, savory dried herbs, violet and forest floor lift elegantly from the glass. On the palate, flavors of Bing cherry, raspberry, and pomegranate are framed by fine-grained tannins, coastal minerality and bright acidity that culminate in a lengthy 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. In the end, 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 optimum ripeness.

Winegrowing:

The Sonoma Coast's rocky, well-drained terrain and elevated proximity to the cool Pacific Ocean allow us to grow Pinot Noir with fresh, bright red fruit flavors, soft tannins, complex minerality and brilliant acidity. Our Sonoma Coast Pinot Noir is sourced from some of the finest family owned vineyards within the extreme Sonoma Coast appellation including Flowers' Sea View Ridge Estate Vineyard. The grapes are harvested in the early morning hours to ensure the fruit arrives cool and freshly intact.

Winemaking:

Clusters and individual berries are carefully hand-sorted before they are fully destemmed and fall uncrushed into the fermenters. After a cold soak for approximately 9 days at 45 °F, the loose berries were fermented using native yeasts in small open-top fermenters at moderate temperatures. 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
Alcohol:	13.7%
Total Acidity:	6.0 g/L
pH:	3.75
Aging:	Cellared in 100% French Oak, 25% new, for 11 months
Bottled:	August 2014