

# FLOWERS

*Vineyards & Winery*



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## Sea View Ridge Vineyard

### Estate Pinot Noir

### 2013

#### **Winemaker Notes:**

Intense brick red hue. This wine is deceptively elegant with deep aromatics of strawberry and black plum mingling with forest floor, sage, lavender, and fresh bay leaf. The palate is distinctive with wet stone minerality, brilliant acidity and well integrated silky tannins. Give this wine a little time to unfold in your glass to fully experience its many complex layers.

#### **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 Sea View Ridge Estate Vineyard. Given the extremes of this site, including elevations of 1,400 to 1,875 feet, each small block ripens at its own pace. As former seabed, 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. Blocks 2,7,9, 15, 17 and 21 thru 29 - consisting of Dijon 777, Pommard, Calera, and Swan clones - 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: All fruit (90% de-stemmed, 10% whole cluster) was hand-picked and rigorously hand sorted prior to going directly into small open-top fermenters for a cold soak at 50 degrees for 9 days prior to native fermentation and followed by an extended average maceration period of 25 days. The cap was kept moist by daily gentle punchdowns by hand. Afterward, wine was drained and cellared in 100% French oak, 35% new, for 18 months. Unfined and unfiltered before bottling.

#### **Technical information:**

Alcohol: 13.2%

Total Acidity: 6.2 g/L

pH: 3.75

100% Pinot Noir

Cellared in 100% French Oak, 35% new, for 18 months

Bottled – April 2015